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Overview

Captivated by the genuine quality of life in small Italian hill towns, the Ciolino family moved to Sonoma County in 2001 to follow our dream: grow and produce exceptional red wines and olive oils from our own land. Today, on a small, secluded country estate in western Dry Creek Valley, we grow ten acres of grapes on a mountainside, tend eight hundred olive trees, nurture our flocks of sheep and chickens, and raise our family. We use the most natural, sustainable methods, reflecting the traditions of our ancestral home in southern Italy, a small hillside village called Montemaggiore.

Our values are true to our Old World heritage: living in harmony with the land, keeping close family ties, enjoying great food and festivity. Yet our wines are decidedly New World: ripe, full-flavored, fruit-framed, and immediately enjoyable. Our portfolio includes six wines, headlined by our flagship *Paolo's Vineyard Syrah*, produced exclusively from grapes grown in our cool-climate, estate, mountainside vineyards. We also produce a Syrah with a bit of Viognier called *Syrafina*, and a Cabernet-Syrah blend called *Nobile*. In exceptional years, we blend a bottle a *Reserve Syrah* which may have a bit of Cabernet Sauvignon. A direct-press *Rosé* of Syrah and a Marsanne-Roussanne-Viognier blend called *3Divas* round out our portfolio. We limit total production to 2000 cases, allowing us to do everything ourselves—by hand, with pride and personal care.

Lise is the winemaker while Vincent is the organic and Biodynamic® grower in charge of the grapevines and olive trees. Together, we are creating wines and olive oils that reflect the terroir of Dry Creek Valley and the vitality of Montemaggiore, Italy.

June 2014