



Contact: Lise Ciolino
lise@montemaggiore.com
707.433.9499



Vineyard Practices

Situated on a mountainside in Sonoma County's Dry Creek Valley, 750 feet above the valley floor, lie Montemaggiore's estate vineyards. Our closely-planted, low-yielding vines cling to the rocky, well-drained soils, producing grapes with intense flavors. We apply organic materials and Biodynamic® farming practices to accentuate and conserve the unique *terroir* of our mountainside property, caring for our vines with attentive handwork.

At Montemaggiore, where our vineyards surround the family home, we live in harmony with the land. We enrich our soils naturally through the use of organic and biodynamic compost. Our flocks of sheep and chickens control vineyard grasses and insect pests naturally while simultaneously fertilizing the soil. Leaving riparian corridors and woodlands intact, we leverage our diverse habitat by encouraging owls and raptors to control the rodent populations. We encourage native grasses to carpet our vineyard, attracting beneficial mites and bugs that prey on insects harmful to grapevines. In order to limit erosion and encourage mycorrhizal activity, we refrain from tilling our vineyard floor. We irrigate our vineyards using winery "grey water" naturally recycled in our wetland. Avoiding chemical fertilizers, herbicides and pesticides, we maintain a vital, regenerating ecosystem in our soils and above ground, in flora and fauna populations. After having utilized Biodynamic farming for three years, Montemaggiore was certified in 2009.

Attentive hand work and exacting strategies define our practices: meticulous cane pruning, precise irrigation, vigilant canopy management, rigorous crop thinning, and careful hand harvesting. At Montemaggiore, where our wines come from estate grapes, we care for each individual vine and adapt to the unique *terroir* of each vineyard block.

June 2014