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Winemaking Philosophy

At Montemaggiore we take a minimalist approach in the cellar, giving paramount consideration to the preservation and expression of our estate *terroir*. Our techniques reveal and highlight the fruit-framed and full-bodied nature of our mountainside grapes. Throughout the growing season, we integrate our vineyard practices with our winemaking goals, providing the control required for consistent high quality. For example, as little as 30 minutes elapse from the instant we harvest our estate grapes to the time they are put in a stainless steel tank, ensuring the delivery of pristine fruit at optimum ripeness and temperature.

We hand harvest the grapes, gently destem with little or no crushing, and carefully hand sort the grapes via a gradual, gravity-fed process. Depending on the vintage, we will also include up to 40% whole clusters in our Syrah fermentations. The Syrah grapes are kept on the skins for a short period to maintain their fruit-forward character and gentle tannins, whereas the Cabernet Sauvignon has longer skin contact to emphasize structure and complexity. We age our wines in a combination of new and neutral French oak barrels, taking care to fully integrate and never overpower the *terroir*-based flavors. Our wines typically age *sur-lie*, stirred monthly, in order to round out their mid-palate. We prefer to bottle our wines unfiltered to preserve their full, rich texture and body.

Limiting harvest to 4-5 tons of grapes per day, we are able to give each vineyard block individual attention in the winery, isolating and producing each lot of wine based on its individual characteristics. When we compose our final blends, we make our selection barrel by barrel. Montemaggiore's production is limited to 2,000 cases so that we may handcraft the highest quality wine.

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