



2002
Superiore



Vineyard Notes

Located on a mountainside high above Dry Creek Valley, the rocky soils of our Cabernet and Syrah vineyards produce intensely flavored grapes at naturally low yields. Using sustainable practices and organic materials, we farm our estate vineyards without chemical fertilizers, pesticides or herbicides.

In 2002, the weather was fairly moderate and our crop would have been abundant, but we thinned about 30% of the fruit to enhance the flavor characteristics. Our inaugural vintage, 2002 has proven to be a great year at Montemaggiore.

Winemaker's Notes

We fermented this wine with multiple yeasts to bring out the natural berry flavors of the Syrah and the spicy complexity of the Cabernet. The Cabernet underwent a short cold soak, 10-day fermentation, and 5-day extended maceration in stainless steel tanks. The Syrah underwent a short cold soak, 9-day fermentation, and no extended maceration. The wine was blended in April, 2003 and aged for a total of 26 months in French oak barrels.

Tasting Notes

The aromas of this wine convey a classic blend of Cabernet Sauvignon and Syrah: juicy berries underpinned by complex spiciness. The succulent black cherry and chocolate aromas are balanced with toasty oak, ripe tannins and a round, full-bodied structure. This wine carries the hallmarks of Montemaggiore: rich and mouth-filling yet elegant, with well integrated oak, smooth tannins and a long finish.

Montemaggiore Superiore will improve with time in your cellar. If opened within the first few years of release, we suggest you decant it for an hour or two.

Technical Data

Varietal Blend	75% Cabernet 25% Syrah
Avg Sugar at Harvest.....	25.7° Brix
Alcohol	14.8%
Cooperage	100% French
Percentage New Oak.....	56%
Harvest Date.....	Sept & Oct 2002
Bottling Date	January 2005
Cases Produced	435
Optimum Consumption	2005-2015