



2002 Paolo's Vineyard Syrah



Vineyard Notes

Located on a mountainside high above Dry Creek Valley, the rocky soils of Paolo's Vineyard 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

In the vineyard, our Syrah is relatively easy to grow and trouble-free. In the winery, however, Syrah requires constant monitoring and frequent aeration. We fermented this wine with a Côte du Rhône yeast to bring out the natural berry flavors and spiciness. After a short cold soak and 9-day fermentation in stainless steel tanks, the wine aged for 21 months in mostly French oak barrels.

Tasting Notes

The aromas of 2002 Paolo's Vineyard Syrah portray layers of abundant and forward fruit. The luscious blackberry and huckleberry complements the ripe tannins on the palate. This wine carries the hallmarks of Montemaggiore: rich and mouth-filling yet elegant, with well integrated oak, smooth tannins and a long finish.

Montemaggiore Syrah 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	89% Syrah 11% Cabernet
Avg Sugar at Harvest.....	24.6° Brix
Alcohol.....	14.9%
Cooperage.....	88% French 12% American
Percentage New Oak.....	64%
Harvest Date.....	Sept & Oct 2002
Bottling Date	June 2004
Cases Produced	855
Optimum Consumption	2004-2010