

Montemaggiore

NOBILE

CABERNET SAUVIGNON 60% · SYRAH 40%

DRY CREEK VALLEY · SONOMA COUNTY

ESTATE GROWN 2005

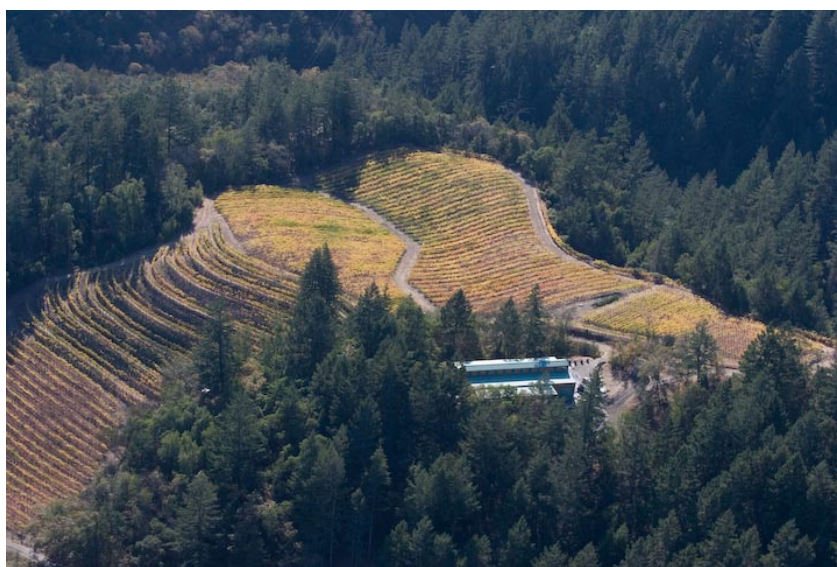
Technical Data

Varietal Blend.....	60% Cabernet Sauvignon 40% Syrah
Average Sugar at Harvest.....	26.1° Brix
Alcohol	14.5%
Cooperage	100% French
Percentage New Oak.....	63%
Harvest Date	Oct 5-18, 2005
Bottling Date.....	Jun 2007
Release Date	Oct 2008
Cases Produced.....	300
Optimum Consumption.....	2008-2015

Tasting Notes

The aroma of the 2005 Nobile exudes black cherry and cocoa powder, underpinned by hints of cedar, tobacco, and leather. On the palate, its structure is classic Cabernet, along with a voluptuous mouth feel and velvety smooth finish.

Montemaggiore Nobile will improve with time in your cellar. In its youth, the wine will flaunt its fruit characteristics, while over time it will gain further complexity and the various elements will integrate. If opened within the first few years of release, we suggest you decant it for an hour or two.



Vineyard Notes

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

The 2005 growing season was long and somewhat difficult due to a wet spring, followed by a cool summer, and a late harvest. All our grapes became ripe virtually simultaneously, whereas typically we harvest the highest elevation grapes three weeks before those from the lowest elevation. The longer time spent on the vine, however, resulted in grapes with well-developed and complex flavors.

Winemaking Notes

The Cabernet and Syrah were hand-harvested separately at optimum tannin and flavor ripeness, and each was fermented separately to bring out it's strengths: the spicy complexity of the Cabernet and natural berry flavors of the Syrah. The Cabernet underwent a short cold soak, 14-day fermentation, and 3-day extended maceration. The Syrah underwent a short cold soak, 11-day fermentation, and no extended maceration. After a gentle pressing in a stainless steel basket press in order to limit astringency, the wine aged in French oak barrels. The wine was first blended in September 2006, and bottled after barrel aging for a total of 15 months. Unfiltered.

