



Technical Data

Varietal Blend.....	67% Cabernet Sauvignon 33% Syrah
Average Sugar at Harvest.....	26.3° Brix
Alcohol	14.9%
Cooperage	100% French
Percentage New Oak	60%
Harvest Date	Sep 26-Oct 21, 2006
Bottling Date.....	Mar 2008
Release Date	Oct 2009
Cases Produced.....	150
Optimum Consumption.....	2009-2016



Tasting Notes

The aroma of the 2006 Nobile exudes black cherry and plum, underpinned by hints of cedar, tobacco, and cocoa. 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 Montemaggiore's 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 2006 growing season started slowly with late spring rains, but was quite warm overall with ten days in mid-summer of 100+°F temperatures. While the heat-stress was mitigated by irrigation, the slow start resulted in uneven ripening, thus an extended harvest. Our yields in 2006 were 50% of normal, but we expected this single-vintage reduction due to a changeover in pruning style. The lower yields led to a wonderful depth of character and flavor in the grapes.

Winemaking Notes

The Cabernet and Syrah were hand-harvested separately at optimum tannin and flavor ripeness, and each was fermented separately to bring out its strengths: the structured complexity of the Cabernet and spicy berry flavors of the Syrah. The Cabernet underwent a short cold soak, 9-day fermentation, and 5-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 November 2007, and bottled after barrel aging for a total of 17 months.

