

Montemaggiore

SYRAH

DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • ESTATE GROWN

2006

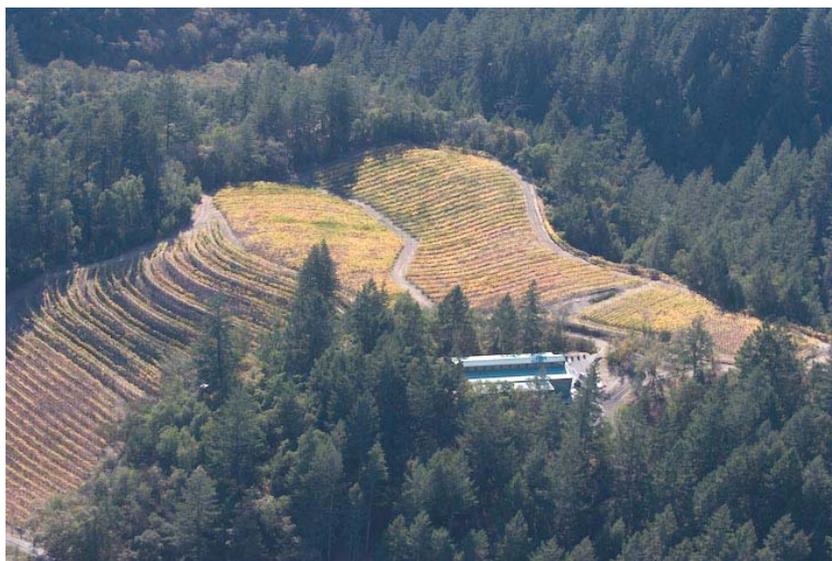
Technical Data

Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	26.8° Brix
Alcohol	14.8%
Cooperage	100% French
Percentage New Oak.....	33%
Harvest Dates	Sep 26-Nov 1, 2006
Bottling Date.....	Mar 2008
Release Date	Apr 2009
Cases Produced.....	350
Optimum Consumption.....	2010-2015

Tasting Notes

The aroma of the 2006 Paolo's Vineyard Syrah showcases plum and blackberry, underpinned by hints of pepper, nutmeg, and other spices. The tannins are soft and supple, and the texture silky, while the finish is long and smooth.

Montemaggiore Syrah 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 the wine for an hour or two.



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.

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 final unique aspect of 2006 was the first crop from our new Syrah vines of the 877 clone.

Winemaker's Notes

Four individual blocks of Syrah were hand-harvested between late September and early November based on optimum tannin ripeness. The grapes traveled less than 100 yards to our estate winery where they were destemmed but not crushed, then carefully hand sorted at the berry level. About 15% of whole clusters (including stems) were added for complexity. All the Syrah grapes underwent a four-day cold soak in open-top stainless steel tanks, then were inoculated with the northern Rhône *Syrah* yeast. The whole berry fermentation with punchdowns for cap management brought out the wine's complexity on the palate. After a gentle pressing in a stainless steel basket press in order to limit astringency, the wine aged for 17 months in French oak barrels.