

# Montemaggiore

## NOBILE

CABERNET SAUVIGNON 66% · SYRAH 34%

DRY CREEK VALLEY · SONOMA COUNTY

ESTATE GROWN 2007

### Technical Data

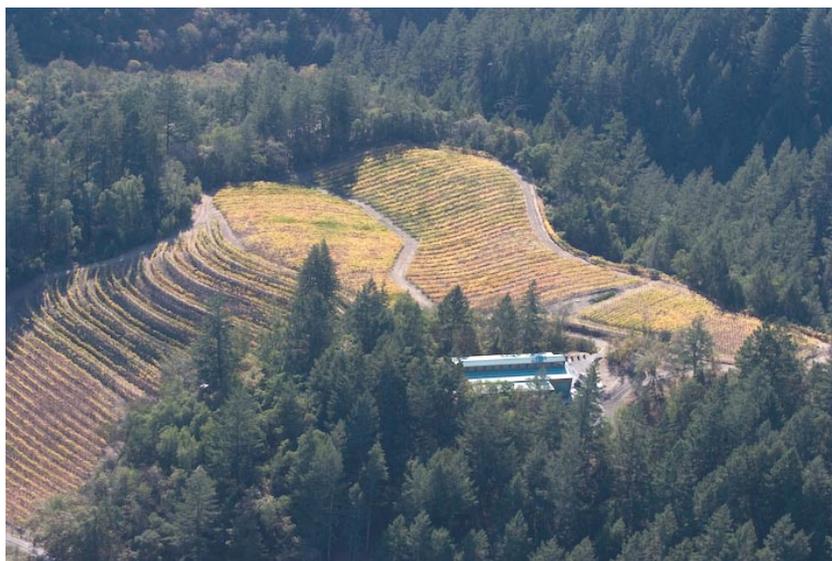
Varietal Blend.....	66% Cabernet Sauvignon 34% Syrah
Average Sugar at Harvest.....	26.3° Brix
Alcohol .....	14.2%
Cooperage .....	100% French
Percentage New Oak .....	52%
Harvest Date .....	Sep 26-Oct 17, 2007
Bottling Date.....	May 2009
Release Date .....	Oct 2010
Cases Produced.....	250
Optimum Consumption.....	2010-2020

### Tasting Notes

The 2007 Nobile possesses black cherry and blackberry aromas, underpinned by hints of dark chocolate, cedar, tobacco, and spices. On the palate, its structure is classic Cabernet, along with a voluptuous mouth feel and velvety smooth finish.

Nobile pairs well with a simple grilled steak, rib roast, butterflied lamb, osso buco, grilled sausage, beef and vegetable stew, roasted squash, and polenta with grilled portobellos.

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 2007 growing season proved ideal, with grape sugars ripening at the same rate as the flavors and tannins, whereas often the sugars get way ahead of the phenolics. The winter had brought half our usual rainfall, and an early spring led to early budbreak. The heart of the growing season was picture perfect, with moderate temperatures and significant cooling fog. Harvest started right on time. Although clusters were lighter and smaller, the grapes had excellent 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 its strengths: the structured complexity of the Cabernet and spicy 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, 16-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 blended in July 2008, and bottled after barrel aging for 19 months.

