

Montemaggiore

SYRAH

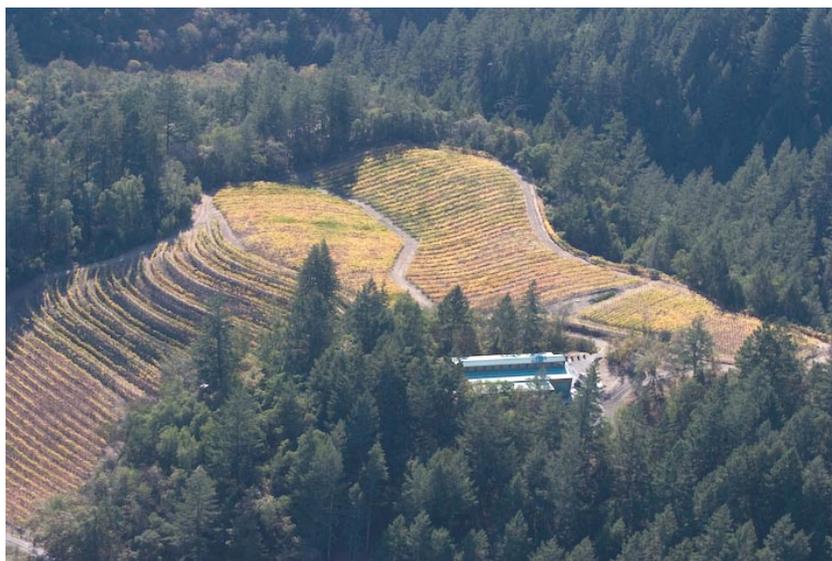
DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • ESTATE GROWN

2007

Technical Data

Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	24.8° Brix
Alcohol	14.8%
Cooperage	100% French
Percentage New Oak	32%
Harvest Dates	Sep 26-Oct 9, 2007
Bottling Date.....	May 2009
Release Date	Apr 2010
Cases Produced.....	600
Optimum Consumption.....	2010-2018

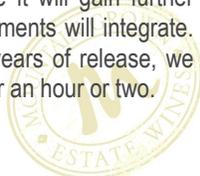


Tasting Notes

The aroma of the 2007 Paolo's Vineyard Syrah showcases cherry and blackberry, underpinned by hints of cocoa, pepper, nutmeg, and smoke. The tannins are soft and supple, and the texture silky, while the finish is long and smooth.

Paolo's Vineyard Syrah pairs well with lamb shanks, roasted venison, pasta bolognese, roast duck, grilled portobellos, pork tenderloin, bacon rösti, salmon grilled on a cedar plank, sheep's milk cheeses, and lamb burgers.

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 Montemaggiore's estate vineyards produce intensely flavored grapes at naturally low yields. Using biodynamic practices and organic materials, we farm Paolo's Vineyard 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.

Winemaker's Notes

Four individual blocks of Syrah were hand-harvested between late September and early October 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 20% of whole clusters (including stems) were added for complexity. All the 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 19 months in 100% French oak barrels.