

# Montemaggiore

SYRAH

DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • ESTATE GROWN

2008

## Technical Data

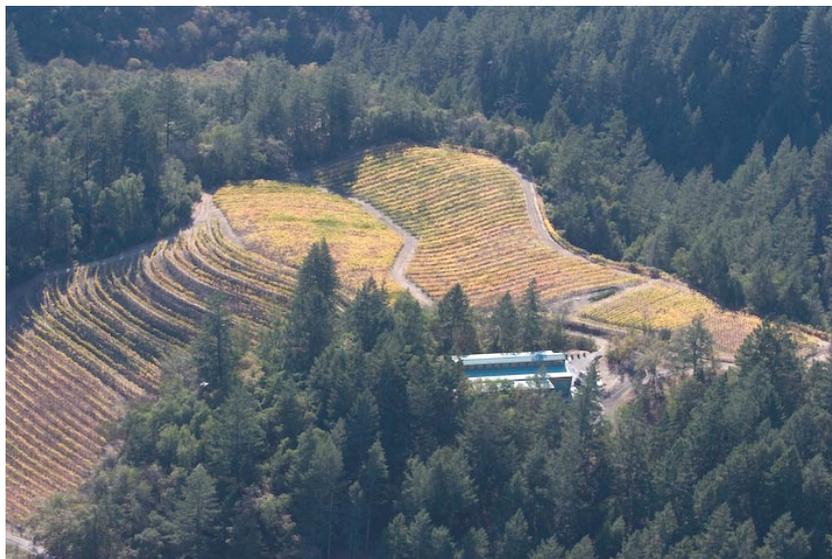
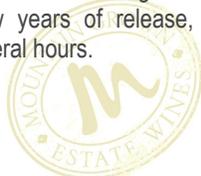
Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	25.6° Brix
Alcohol .....	14.6%
Cooperage .....	100% French
Percentage New Oak .....	27%
Harvest Dates .....	Sep 6-Oct 8, 2008
Bottling Date.....	Mar 2010
Release Date .....	Apr 2011
Cases Produced.....	450
Optimum Consumption.....	2011-2020

## Tasting & Serving Comments

The aroma of the 2008 Paolo's Vineyard Syrah showcases a brambly black cherry, underpinned by hints of pepper and cocoa. On the palate, the wine has a distinct elegance with tannins being soft and silky. The finish is medium-long and smooth.

Paolo's Vineyard Syrah pairs well with marinated tri-tip, salmon grilled on a cedar plank, lamb shanks, pasta bolognese, roast duck, grilled portobellos, pork tenderloin, bacon rösti, 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, please decant the wine for several hours.



## Vineyard Profile

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.

## Vintage Summary

The 2008 growing season was one of extremes with a dry spring, excessive heat during bloom, a record-early harvest, and extremely low yields. The last rain was in February, and the sunny dry spring led to a March budbreak about two weeks early. During bloom in May, the temperature swung up to 60°F between daytime and nighttime, thus our fruit set was poor (leading to yields being down 40%). Summer temperatures were fairly moderate although August had some fairly hot days. Harvest started on September 6<sup>th</sup>, the earliest in Montemaggiore history.

## Winemaking Notes

Four individual blocks of Syrah were hand-harvested between early September and early October based on optimum flavor and 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 30% 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 18 months in 100% French oak barrels.