

Montemaggiore

NOBILE

CABERNET SAUVIGNON 54% · SYRAH 46%

DRY CREEK VALLEY · SONOMA COUNTY

ESTATE GROWN 2009

Technical Data

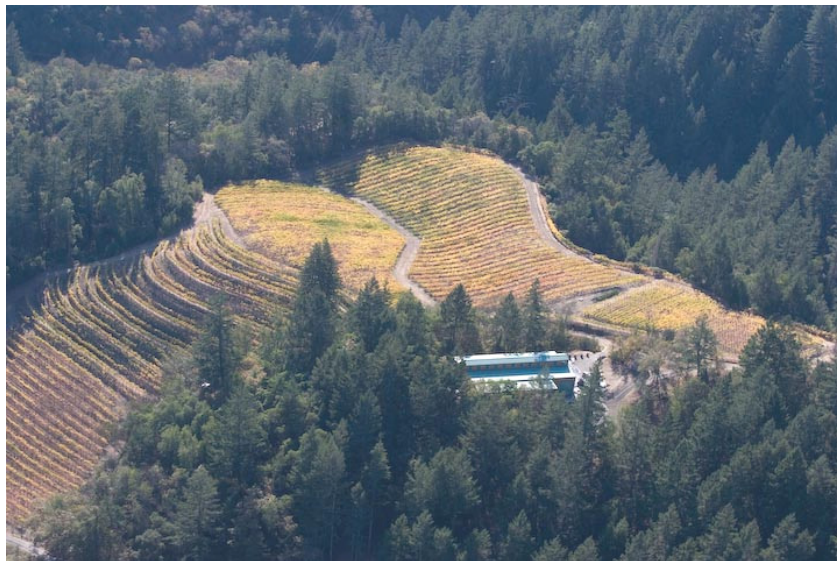
Varietal Blend.....	54% Cabernet Sauvignon 46% Syrah
Average Sugar at Harvest.....	23.0° Brix
Alcohol	14.1%
Cooperage	100% French
Percentage New Oak.....	50%
Harvest Date	Sep 29-Oct 27, 2009
Bottling Date.....	Apr 2011
Release Date	Nov 2012
Cases Produced.....	150
Optimum Consumption.....	2013-2023

Tasting Notes

The 2009 Nobile exudes black cherry and blackberry aromas, underpinned by hints of licorice, tobacco, and cocoa. On the palate, its structure is classic mouth-filling Cabernet, balancing power and elegance, with a velvety smooth finish.

Nobile pairs well with a classic grilled steak, braised short ribs, osso buco, grilled sausage, 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.

Vintage Summary

The 2009 growing season was almost picture-perfect with a dry, mild spring and a warm (but not too hot) summer. Harvest started on time in late September, but a few weeks into it, meteorologists predicted a huge rainstorm. The relatively thin skins of our Syrah would not be able to withstand a large amount of rain, so we harvested all the Syrah before five inches of rain fell. The Cabernet weathered the storm well, but by the time the vineyard dried out and the grapes ripened, it was late October.

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 with an 11-day fermentation while the Syrah underwent a short cold soak with a 12-day fermentation. 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 September 2010, and bottled after barrel aging for 19 months.

