

Montemaggiore

SYRAFINA

DRY CREEK VALLEY • SONOMA COUNTY

SYRAH 97% • VIOGNIER 3%

ESTATE SYRAH 2009

Technical Data

Varietal Blend.....	97% Syrah 3% Viognier
Average Sugar at Harvest.....	24.3° Brix
Alcohol	14.7%
Cooperage	100% French
Percentage New Oak.....	37%
Harvest Dates	Sep 29-Oct 10, 2009
Bottling Date.....	April 2011
Cases Produced.....	100
Optimum Consumption.....	2012-2017

Tasting & Serving Comments

The aroma of the 2009 Syrafina showcases blackberries and blueberries, lifted by hints of citrus and tropical fruits. On the palate, the wine has a distinct elegance with smooth, silky tannins. The finish is clean and fresh.

Syrafina pairs well with salmon grilled on a cedar plank, roast leg of lamb with rosemary, seafood cioppino, roast duck, grilled portobellos, pork tenderloin, sheep's milk cheeses, and lamb burgers.

Montemaggiore Syrafina 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 flavor elements will integrate. If opened within the first few years of release, please decant the wine for several hours.



Vineyard Profile

The Syrah grapes of the Syrafina blend come from our estate vineyards located on a mountainside high above Dry Creek Valley, while the Viognier comes from Saralee's Vineyard down in the Russian River Valley about ten miles away. Our estate vineyards, with their rocky soils and warmer weather, produce intensely flavored Syrah at naturally low yields. On the other hand, the gravelly-loam soils and cool weather of the Russian River allow Viognier to develop full flavor maturity over a long growing season. Note that our estate vineyards are farmed using biodynamic practices and organic materials, 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. The Syrah grapes were picked over a period of two weeks starting in late September, while the Viognier was picked on a single day early in October. The tail end of the Syrah harvest was accelerated just before an impending rainstorm to safeguard the relatively thin skins of this grape variety.

Winemaker Notes

The goal for Montemaggiore's inaugural vintage of Syrafina was to craft a Côte Rôtie inspired wine identical to the Paolo's Vineyard Syrah with just a bit of Viognier. For the Syrah component, 79% of the grapes were destemmed then sorted at the berry level (21% remained as whole clusters). After a four-day cold soak, the Syrah was fermented in open-top stainless steel tanks at 85F, then pressed at dryness and barreled down. The Viognier was whole-cluster pressed, and fermented in neutral French oak barrels at 65F. After 9 months of aging in barrels, the Paolo's Vineyard Syrah was blended from four different lots of Syrah, then 3% Viognier was added to a small portion for the Syrafina. Unfiltered.