

# Montemaggiore

SYRAH

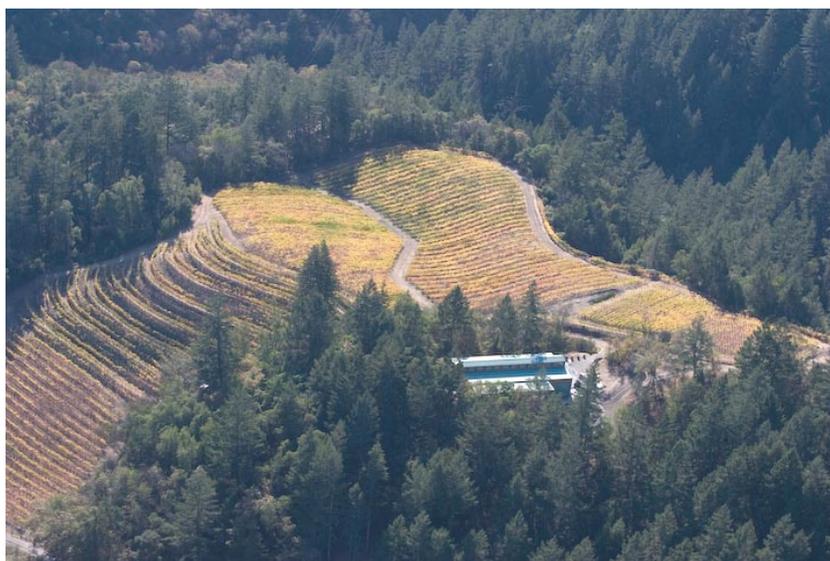
DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • ESTATE GROWN

2009

## Technical Data

Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	24.4° Brix
Alcohol .....	14.8%
Cooperage .....	100% French
Percentage New Oak.....	37%
Harvest Dates .....	Sep 29-Oct 10, 2009
Bottling Date.....	Apr 2011
Cases Produced.....	550
Optimum Consumption.....	2012-2021

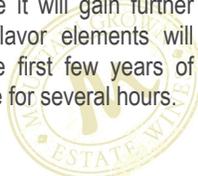


## Tasting & Serving Comments

In 2009, the luscious blackberry and blueberry aromas are framed by pepper and chocolate notes. The flavors on the palate are similar, with the firm tannins and acid balance suggesting a promising future. The finish is medium-long and smooth.

Paolo's Vineyard Syrah pairs well with marinated tri-tip, salmon grilled on a cedar plank, lamb kebabs, pasta bolognese, 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 flavor elements will integrate. If opened within the first few years of release, please decant the wine for several hours.



## 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.

## Vintage Profile

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, and working on a muddy mountainside is problematic. Thus the tail end of our Syrah harvest was accelerated, and we brought in the last grapes just before five inches of rain fell on the north coast of California.

## Winemaker Notes

Four individual blocks of Syrah were hand-harvested over four days starting in late September. 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 21% 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. Unfiltered.