

Montemaggiore

NOBILE

CABERNET SAUVIGNON 59% · SYRAH 41%

DRY CREEK VALLEY · SONOMA COUNTY

ESTATE GROWN 2010

Technical Data

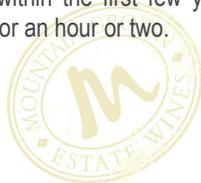
Varietal Blend.....	59% Cabernet Sauvignon 41% Syrah
Average Sugar at Harvest.....	24.4° Brix
Alcohol	14.0%
Cooperage	100% French
Percentage New Oak	50%
Harvest Date	Oct 12 - 26, 2010
Bottling Date.....	Apr 2012
Release Date	Nov 2013
Cases Produced.....	125
Optimum Consumption.....	2014-2024

Tasting Notes

The 2010 Nobile exudes black cherry and cedar aromas, underpinned by hints of cassis, 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 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 as the various elements integrate. If opened within the first few years of release, we suggest decanting 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

Although 2010 was disastrous for many on California's north coast, Montemaggiore experienced a great vintage. Spring was wet and cold, followed by a cool summer with temperatures about 5-10°F below normal. For several days in late August and early September, however, temperatures rose well above 100°F. Grapes in many vineyards shriveled and sunburned but Paolo's Vineyard was unaffected due to its high elevation (thus moderating temperatures), close vine spacing (less direct sunlight), and biodynamic practices (heartier vines). Our harvest started a bit later than usual in mid-October due to the generally cool season.

Winemaking Notes

The Cabernet and Syrah were hand-harvested 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 a 14-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 2011, and bottled after barrel aging for 19 months.