

Montemaggiore

SYRAFINA

DRY CREEK VALLEY • SONOMA COUNTY

SYRAH 97% • VIOGNIER 3%

ESTATE SYRAH 2010

Technical Data

Varietal Blend.....	97% Syrah 3% Viognier
Average Sugar at Harvest.....	24.3° Brix
Alcohol	14.7%
Cooperage	100% French
Percentage New Oak.....	35%
Harvest Dates	Oct 4-17, 2010
Bottling Date.....	April 2012
Cases Produced.....	125
Optimum Consumption.....	2013-2018

Tasting & Serving Comments

The aroma of the 2010 Syrafina showcases blueberries and black cherries, lifted by hints of citrus and white pepper. 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, lamb burgers, and sheep's milk cheeses.

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 Montemaggiore's 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. The 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 the estate vineyards are farmed using biodynamic practices and organic materials, 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.

Winemaker Notes

The inspiration for Syrafina comes from the Côte Rôtie region in France, where Syrah has historically been blended with just a bit of Viognier. For Montemaggiore's Syrafina, the Syrah grapes are destemmed then sorted at the berry level (while 20% remained as whole clusters). After a four-day cold soak, the Syrah was fermented in open-top stainless steel tanks at 85°F, then pressed at dryness and barreled down. The Viognier was whole-cluster pressed, and fermented separately in neutral French oak barrels at 65°F. After 9 months of aging in barrels, 3% Viognier was blended with the Syrah to create Syrafina.