

Montemaggiore

3 DIVAS

RUSSIAN RIVER VALLEY · VIOGNIER 44%

MARSANNE 18% · ROUSSANNE 38%

SONOMA COUNTY 2011

Technical Data

Varietal Blend	44% Viognier 18% Marsanne 38% Roussanne
Average Sugar at Harvest	22.7° Brix
Alcohol	13.7%
Cooperage	100% French
Percentage New Oak	0%
Harvest Date	Oct 3-18, 2011
Bottling Date	April 2012
Release Date	June 2012
Cases Produced	125
Optimum Consumption	2012-2015

Tasting & Serving Comments

The vibrant, multi-faceted aroma offers intriguing notes of melon, orange blossom, pear, and roasted nuts. The harmonious mouthfeel is medium in weight, with a silky and supple texture whose flavors carry through for a long, fresh finish.

This classic blend of white Rhône varietals, with its elegant yet rich personality, is an excellent match for many meals or even as an aperitif. 3Divas pairs well with crab cakes, curries, grilled swordfish, barbecued oysters, pasta with roasted cauliflower, baked scallops, goat cheese, and avocado salad. Serve slightly chilled.

Vineyard Profile

Located in the alluvial plain of the Russian River Valley just two miles from the river itself, Saralee's Vineyard has deep and fertile soils comprised of gravel, sand, and loam. On summer evenings, the cool fog rushes into the valley from the Pacific Ocean, allowing the grapes an extended growing season. With the long hang time, the grapes develop full flavor maturity while retaining the all-important natural acidity.

Vintage Summary

Despite a light crop, a slow growing season and a cool summer, the quality and intensity of the 2011 vintage is excellent. The Viognier was picked early in October at a moderate Brix with the desired flavors and concentration. Then northern California was hit with unusually early rains, which slowed down the ripening process. The Marsanne and Roussanne were picked a couple of weeks later, after the vines had put all their energy into ripening.

Winemaking Notes

Select grape bunches were hand-harvested before sunrise, and brought to the winery early in the morning while still very cold. The bunches were hand-sorted to remove individual overripe berries, then whole-cluster pressed into a stainless steel tank. After 24 hours the juice was racked into neutral French oak barrels, with the Viognier fermenting separately from the Marsanne and Roussanne. In order to retain its natural acidity, the wine did not undergo malolactic fermentation. The varietals were then blended and bottled early to retain the bright and vibrant fruit characteristics. Filtered.

