

Montemaggiore

NOBILE

CABERNET SAUVIGNON 53% · SYRAH 47%

DRY CREEK VALLEY · SONOMA COUNTY

ESTATE GROWN 2011

Technical Data

Varietal Blend.....	53% Cabernet Sauvignon 47% Syrah
Average Sugar at Harvest.....	21.8° Brix
Alcohol	13.0%
Cooperage	100% French
Percentage New Oak	44%
Harvest Date	Oct 14 – Nov 2, 2011
Bottling Date.....	Apr 2013
Release Date	Nov 2014
Cases Produced.....	145
Optimum Consumption.....	2015-2022

Tasting Notes

The 2011 Nobile exhibits red currant and black plum aromas, along with hints of tobacco and cocoa. On the palate, its structure is classic mouth-filling Cabernet, balancing power and elegance, with a soft velvety finish.

Nobile pairs well with grilled steak, braised short ribs, grilled sausage, beef and vegetable stew, roasted squash, polenta with grilled portobellos, and aged cheddar.

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 Profile

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 California's north coast has an ideal climate for growing grapes, the weather in 2011 created many challenges. Spring was wet and cold, including rain during the crucial pollination phase, followed by a cool summer with temperatures about 5-10°F below normal. Ripening sped up with warm temperatures in August and September, but then the rain started in early October. At Montemaggiore, we harvested in smaller blocks of Syrah and Cabernet over several days, giving the vines every opportunity for ripeness before rain damage set in.

Winemaking Notes

The Cabernet and Syrah were hand-harvested, 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 13-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 2012, and bottled after barrel aging for 19 months.

