

Montemaggiore

SYRAFINA

DRY CREEK VALLEY • SONOMA COUNTY

SYRAH 97% • VIOGNIER 3%

ESTATE SYRAH 2011

Technical Data

Varietal Blend.....	97% Syrah 3% Viognier
Average Sugar at Harvest.....	22.5° Brix
Alcohol	13.6%
Cooperage	100% French
Percentage New Oak.....	22%
Harvest Dates	Oct 3-17, 2011
Bottling Date.....	Apr 2013
Cases Produced.....	145
Optimum Consumption.....	2014-2019

Tasting & Serving Comments

Aromas of violets, citrus, and brambly berries mingle with subtle mineral and white pepper components, which reflect the cool, wet vintage. Flavors on the palate are similar, being framed by soft tannins and gentle acidity. Being more European in style, this wine has a lower alcohol and lighter body than usual.

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 our estate vineyards are farmed using biodynamic practices and organic materials, 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 10-15°F below normal. With a smaller crop, ripening sped up with warmer temperatures in August and September, but then the rain arrived early in October. At Montemaggiore, we harvested in smaller lots than usual, offering the vines every opportunity for ripeness before significant rain damage set in.

Winemaker Notes

The inspiration for Syrafina comes from the Côte Rôtie region in France, where Syrah has historically been blended with a small amount 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 brief 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.