

Montemaggiore

SYRAH

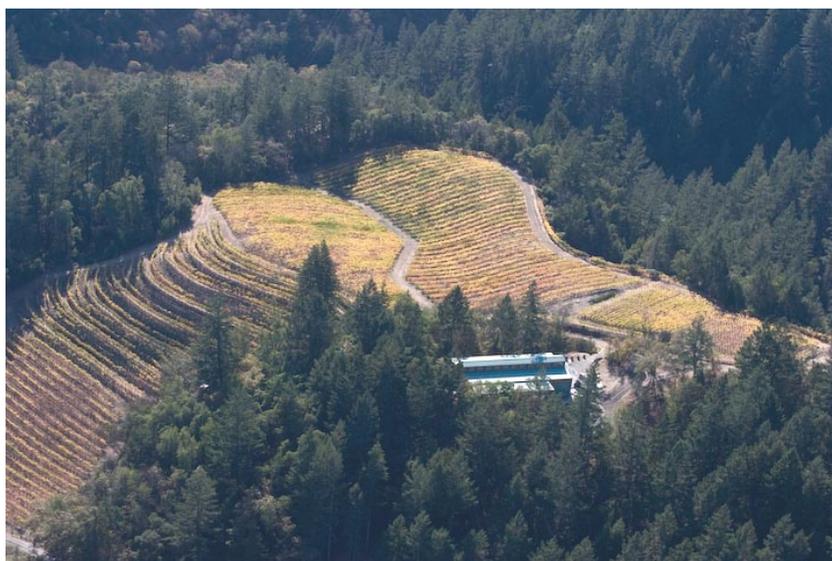
DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • ESTATE GROWN

2011

Technical Data

Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	22.5° Brix
Alcohol	13.6%
Cooperage	100% French
Percentage New Oak.....	24%
Harvest Dates	Oct 14-19, 2011
Bottling Date.....	Apr 2013
Cases Produced.....	175
Optimum Consumption.....	2014-2019



Tasting & Serving Comments

Aromas of earth, grilled meat, and brambly berries mingle with 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 Syrah has lower alcohol and a lighter body than usual from Paolo's Vineyard.

Paolo's Vineyard Syrah pairs well with pork tenderloin, salmon grilled on a cedar plank, pasta bolognese, grilled portobellos, bacon rösti, lamb burgers, and sheep's milk cheeses.

Montemaggiore Syrah 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 individual flavors will integrate. If opened within the first few years of release, please decant the wine for several hours.

Vineyard Notes

Located on a mountainside high above Dry Creek Valley, the rocky soils of Montemaggiore's estate vineyards produce intensely flavored grapes at naturally low yields. Using biodynamic practices and organic materials, Paolo's Vineyard is farmed without chemical fertilizers, pesticides or herbicides.

Vintage Profile

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

Five individual blocks of Syrah were hand-harvested over six days in mid-October. The grapes traveled less than 100 yards to the estate winery where they were destemmed but not crushed, then carefully hand-sorted at the berry level. About 20% of whole clusters (including stems) were added for complexity. All the grapes underwent a two-day cold soak in open-top stainless steel tanks, then were inoculated with the northern Rhône Syrah yeast. The whole berry fermentation with punchdowns for cap management brought out the wine's complexity on the palate. After a gentle pressing in a stainless steel basket press in order to limit astringency, the wine aged for 18 months in 100% French oak barrels.