

Montemaggiore

3 DIVAS

RUSSIAN RIVER VALLEY • VIOGNIER 30 %

MARSANNE 34 % • ROUSSANNE 36 %

SONOMA COUNTY 2012

Technical Data

Varietal Blend	30% Viognier 34% Marsanne 36% Roussanne
Average Sugar at Harvest	23.4° Brix
Alcohol	14.4%
Cooperage	100% French
Percentage New Oak	0%
Harvest Date	Oct 15-22, 2012
Bottling Date	April 2013
Release Date	December 2013
Cases Produced	125
Optimum Consumption	2013-2016

Tasting & Serving Comments

The lively aroma offers intriguing notes of orange blossom, tropical fruits, pear, honey, and roasted nuts. The harmonious mouthfeel is medium in weight, with a 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 seafood newburg, coq au vin, crab cakes, curries, grilled swordfish, barbequed 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. Note that 2012 will be the last vintage of 3Divas from this historic vineyard due to new ownership who replaced the vines with other varietals.

Vintage Summary

Mother Nature graced Sonoma County with an ideal vintage in 2012 including early spring rains, moderate summer temperatures, and relatively dry skies at harvest. The Marsanne and Roussanne were picked first, and the Viognier one week later—all at moderate sugar levels with the desired flavors and intensity. Grapegrowers and winemakers could hardly imagine a more perfect vintage.

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 each varietal being fermented separately. 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.

