

# Montemaggiore

## ROSÉ

DRY CREEK VALLEY · SONOMA COUNTY

PAOLO'S VINEYARD · SYRAH 100%

ESTATE GROWN 2012



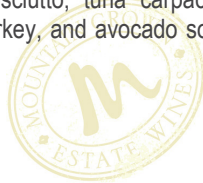
### Technical Data

Varietal Blend .....	100% Syrah
Average Sugar at Harvest .....	22.3° Brix
Alcohol.....	13.3%
Cooperage.....	100% French
Percentage New Oak .....	0%
Harvest Date.....	Oct 21, 2012
Bottling Date.....	April 2013
Release Date.....	June 2013
Cases Produced.....	60
Optimum Consumption.....	2013-2015

### Tasting & Serving Comments

The vibrant and intense ruby color of the Montemaggiore Rosé hints at its gorgeous strawberry and watermelon flavors highlighted by floral notes. Made in the classic dry style of a Provençal Rosé, this wine's fruit flavors are balanced by a vibrant acidity. Medium-bodied and round on the palate, the Montemaggiore Rosé carries enough weight and complexity to please the most discerning aficionados.

Endlessly versatile and classically refreshing, this sophisticated wine is an excellent match for a summertime al fresco meal. Pairs well with barbecued shrimp, gazpacho, pasta al pesto, a simple baguette with prosciutto, tuna carpaccio, sautéed scallops, roast turkey, and avocado soup. Serve slightly chilled.



### Vineyard Profile

Located on a mountainside high above Dry Creek Valley, the rocky soils of our estate vineyards produce intensely flavored Syrah grapes at naturally low yields. Using biodynamic practices and organic materials, we farm our vineyards without chemical fertilizers, pesticides or herbicides.

### Vintage Summary

The 2012 growing season was one of the best in recent history for Sonoma County and northern California. Early spring rains, moderate summer temperatures, and a relatively dry harvest led to a classic vintage. For the Rosé, we harvested select Syrah bunches from a special section of Paolo's Vineyard two weeks before picking the rest of the grapes for our flagship red wine.

### Winemaking Notes

Select Syrah bunches were hand-harvested in late October and brought less than 100 yards to our estate winery. There they were destemmed, carefully hand-sorted at the berry level, crushed, and held for 36 hours on their skins to obtain the flavor complexity and vibrant ruby color. After pressing, the juice was inoculated with yeast from Bandol (Provence, France) to emphasize mouthfeel. The three-week fermentation took place in neutral oak barrels at 60°F. The wine aged for a total of six months in French oak barrels. Filtered.