

Montemaggiore

NOBILE

CABERNET SAUVIGNON 57% · SYRAH 43%

DRY CREEK VALLEY · SONOMA COUNTY

ESTATE GROWN 2013

Technical Data

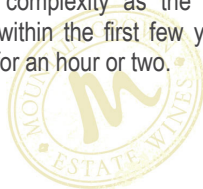
Varietal Blend.....	57% Cabernet Sauvignon 43% Syrah
Average Sugar at Harvest.....	25.1° Brix
Alcohol	14.0%
Cooperage	100% French
Percentage New Oak.....	56%
Harvest Date	Sep 19 – Oct 11, 2013
Bottling Date.....	Apr 2015
Release Date	Apr 2016
Cases Produced.....	225
Optimum Consumption.....	2017-2027

Tasting Notes

The 2013 Nobile features enticing aromas of brambly blackberry, black cherry and espresso along with hints of cocoa and dried herbs. On the palate, its structure is classic mouth-filling Cabernet, balancing power and elegance, with a smooth and luscious 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

2013 was an outstanding vintage for Montemaggiore. The grapevines broke their winter dormancy early with a dry spring, which was followed by moderate summer temperatures, and a relatively dry harvest. The long growing season resulted in grapes with balanced acidity, ripe tannins, and reasonable sugar levels—all leading to a classic vintage. 2013 was so high quality that Montemaggiore produced a Reserve wine, which had only happened twice in the prior ten years.

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. Two different lots of Cabernet underwent short cold soaks with a 14-day fermentation while the Syrah underwent a short cold soak with a fermentation of 13 days. 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 August 2014, and bottled after barrel aging for 19 months.

