

Montemaggiore

RESERVE

SYRAH 94% • CABERNET SAUVIGNON 6%
DRY CREEK VALLEY • SONOMA COUNTY
ESTATE GROWN 2013

Technical Data

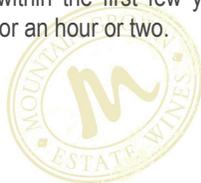
Varietal Blend.....	Syrah 94% Cabernet Sauvignon 6%
Average Sugar at Harvest.....	25.5° Brix
Alcohol	14.5%
Cooperage	100% French
Percentage New Oak	38%
Harvest Date	Sep 19 – Sep 29, 2013
Bottling Date.....	Apr 2015
Release Date	Oct 2016
Cases Produced.....	200
Optimum Consumption.....	2016-2026

Tasting Notes

The aroma of the 2013 Reserve opens with deep, rich, brambly blackberry, underpinned by hints of pepper and cocoa. On the palate, its structure is full and mouth-filling, with formidable but supple tannins, and a velvety finish.

The Reserve pairs well with grilled steak, braised short ribs, grilled sausage, butterflied lamb, polenta with grilled portobellos, and aged cheddar.

Montemaggiore Reserve 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 Syrah and Cabernet 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.

The majority of the grapes for this Reserve Syrah come from our Hilltop section, which has the leanest soils and the lowest yields—producing the most concentrated flavors in the wine.

Vintage Summary

2013 was an outstanding year, with the long growing season resulting in grapes with balanced acidity, ripe tannins, and reasonable sugar levels.

The dry spring of 2013 led the grapevines to break their winter dormancy early. Moderate summer temperatures followed, with a relatively dry harvest. Everything went right and nothing went wrong in this growing season.

Winemaking Notes

Montemaggiore only bottles a Reserve wine in exceptional vintages, just twice in the previous eleven years. At harvest, the grapes were destemmed but not crushed, then carefully hand sorted at the berry level. All the Syrah grapes underwent a four-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 19 months in 100% French oak barrels. A bit of Cabernet was blended in to add structure and complexity. This Reserve bottling sees a bit more new oak than our flagship Paolo's Vineyard Syrah.

