

Montemaggiore

SYRAFINA

DRY CREEK VALLEY • SONOMA COUNTY

SYRAH 95% VIOGNIER 5%

ESTATE SYRAH 2013

Technical Data

Varietal Blend.....	95% Syrah 5% Viognier
Average Sugar at Harvest.....	25.1° Brix
Alcohol	14.7%
Cooperage	100% French
Percentage New Oak.....	33%
Harvest Dates	Sep 19–Oct 6, 2013
Bottling Date.....	Apr 2015
Cases Produced.....	175
Optimum Consumption.....	2016-2022

Tasting & Serving Comments

Aromas of brambly blackberries, licorice, and white pepper are highlighted by the essence of violets. Flavors on the palate are similar, being framed by round tannins and gentle acidity.

Syrafina pairs well with salmon grilled on a cedar plank, roast leg of lamb with rosemary, seafood cioppino, roast duck, grilled portobellos, pork tenderloin, lamb burgers, and sheep's milk cheeses.

Montemaggiore Syrafina 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 various flavor elements will integrate. If opened within the first few years of release, please decant the wine for several hours.

Vineyard Profile

Both the Syrah and Viognier come from Montemaggiore's estate vineyards located on a mountainside high above Dry Creek Valley. The rocky soils 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 Summary

2013 was an outstanding vintage for Montemaggiore wines. The vines 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.

Winemaker Notes

The inspiration for Syrafina comes from the Côte Rôtie region in France, where Syrah has historically been planted and blended with a small amount of Viognier. For Montemaggiore's Syrafina, the two varietals were picked over two and a half weeks in September and October. The grapes were destemmed then sorted at the berry level (while 10% remained as whole clusters). After a brief cold soak, the Syrah and Viognier were inoculated with the northern Rhône Syrah yeast, then co-fermented in open-top stainless steel tanks at 85°F. 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.

