

Montemaggiore

SYRAH

DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • ESTATE GROWN

2013

Technical Data

Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	25.5° Brix
Alcohol	14.7%
Cooperage	100% French
Percentage New Oak.....	33%
Harvest Dates	Sep 29-Oct 2, 2013
Bottling Date.....	Apr 2015
Cases Produced.....	150
Optimum Consumption.....	2016-2025

Tasting & Serving Comments

Aromas of blackberries, bacon, and herbs mingle with damp earth and cracked pepper components. Flavors on the palate are similar, being framed by structured tannins and a long finish.

Paolo's Vineyard Syrah pairs well with pork tenderloin, salmon grilled on a cedar plank, pasta bolognese, grilled portobellos, bacon rösti, lamb burgers, and sheep's milk cheeses.

Montemaggiore Syrah 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 individual flavors will integrate. If opened within the first few years of release, please decant the wine for several hours.



Vineyard Notes

Located on a mountainside high above Dry Creek Valley, the rocky soils of Montemaggiore's estate vineyards 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 Profile

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

Two individual blocks of Syrah were hand-harvested four days apart in late September and early October. The grapes traveled less than 100 yards to the estate winery where they were destemmed but not crushed, then carefully hand-sorted at the berry level. About 10% of whole clusters (including stems) were added for complexity. All the grapes underwent a three-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 18 months in 100% French oak barrels.

