

Montemaggiore

3 DIVAS

DRY CREEK VALLEY · VIOGNIER 53%
MARSANNE 25% · ROUSSANNE 22%
SONOMA COUNTY 2014

Technical Data

Varietal Blend.....	43% Viognier 25% Marsanne 22% Roussanne
Average Sugar at Harvest.....	23.6° Brix
Alcohol	14.1%
Cooperage	100% French
Percentage New Oak	0%
Harvest Date	Sep 4-21, 2014
Bottling Date.....	April 2015
Release Date	June 2015
Cases Produced.....	100
Optimum Consumption.....	2015-2017

Tasting & Serving Comments

The lively aroma offers intriguing notes of orange blossom, tropical fruits, pear, honey, and roasted nuts. The harmonious mouthfeel is medium in weight, with a supple texture whose flavors carry through for a long, fresh finish.

This classic blend of white Rhône varietals, with its elegant yet rich personality, is an excellent match for many meals or even as an aperitif. 3Divas pairs well with seafood newburg, coq au vin, crab cakes, curries, grilled swordfish, barbecued oysters, pasta with roasted cauliflower, baked scallops, goat cheese, and avocado salad. Serve slightly chilled.

Vineyard Profile

The Viognier for this blend comes from Montemaggiore's estate vineyards whereas the Marsanne and Roussanne were grown on benchland on opposite side of Dry Creek Valley by Trattore Farms.

The rocky soils of Montemaggiore's mountainside vineyards produce intensely flavored grapes at naturally low yields. Using biodynamic practices and organic materials, all grapes are farmed without chemical fertilizers, pesticides or herbicides.

Vintage Summary

2014 was a classic year for Montemaggiore wines with moderate summer temperatures, and relatively dry skies at harvest. A dry spring awoke the grapes early from their winter dormancy, and then late spring rains led to rapid growth. Temperatures were moderate in early summer, but cooled in August thus slowing down ripening. Harvest started two weeks early with Marsanne and Roussanne in early September, and Viognier a few weeks later—all at moderate sugar levels with the desired flavors and intensity.

Winemaking Notes

Select grape bunches were hand-harvested before sunrise, and brought to the winery early in the morning while still very cold. The bunches were hand-sorted to remove individual overripe berries, then whole-cluster pressed into a stainless steel tank. After 24 hours the juice was racked into neutral French oak barrels, with the Viognier fermented separately from the Marsanne and Roussanne. In order to retain its natural acidity, the wine did not undergo malolactic fermentation. The varietals were then blended and bottled early to retain the bright and vibrant fruit characteristics. Filtered.

