



Montemaggiore

ROSÉ

DRY CREEK VALLEY · SONOMA COUNTY

PAOLO'S VINEYARD · SYRAH 100%

ESTATE GROWN 2014

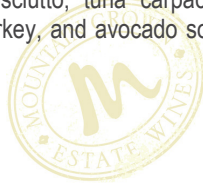
Technical Data

Varietal Blend	100% Syrah
Average Sugar at Harvest	23.0° Brix
Alcohol.....	13.9%
Cooperage.....	100% French
Percentage New Oak	0%
Harvest Date.....	Sep 21, 2014
Bottling Date.....	April 2015
Release Date.....	June 2015
Cases Produced.....	60
Optimum Consumption.....	2015-2017

Tasting & Serving Comments

The vibrant ruby color of the Montemaggiore Rosé hints at its gorgeous plum and watermelon flavors accompanied by notes of dried herbs. Made in the classic dry style of a Provençal Rosé, this wine's fruit flavors are balanced by a vibrant acidity. Medium-bodied and round on the palate, the Montemaggiore Rosé carries enough weight and complexity to please the most discerning aficionados.

Endlessly versatile and classically refreshing, this sophisticated wine is an excellent match for a summertime al fresco meal. Pairs well with barbecued shrimp, gazpacho, pasta al pesto, a simple baguette with prosciutto, tuna carpaccio, sautéed scallops, roast turkey, and avocado soup. Serve slightly chilled.



Vineyard Profile

Located on a mountainside high above Dry Creek Valley, the rocky soils of our estate vineyards produce intensely flavored Syrah grapes at naturally low yields. Using biodynamic practices and organic materials, we farm our vineyards without chemical fertilizers, pesticides or herbicides. Coming from a special section of Paolo's Vineyard, these vines are pruned, thinned, and harvested specifically for rosé.

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 occurred right on time, resulting in grapes with moderate sugar levels and the desired flavors.

Winemaking Notes

Select Syrah bunches were hand-harvested in late September and brought less than 100 yards to our estate winery. There they were destemmed, carefully hand-sorted at the berry level, crushed, and held for 9 hours on their skins to obtain the flavor complexity and vibrant ruby color. After pressing, the juice was inoculated with yeast from Bandol (Provence, France) to emphasize mouthfeel. The seven-week fermentation took place in neutral oak barrels at 60°F. The wine aged for a total of six months in French oak barrels. Filtered.

