

# Montemaggiore

## SYRAFINA

DRY CREEK VALLEY · SONOMA COUNTY

SYRAH 95% · VIOGNIER 5%

ESTATE SYRAH 2014

### Technical Data

Varietal Blend.....	95% Syrah 5% Viognier
Average Sugar at Harvest.....	23.5° Brix
Alcohol .....	14.3%
Cooperage .....	100% French
Percentage New Oak.....	25%
Harvest Dates .....	Sep 18-21, 2014
Bottling Date.....	Apr 2016
Cases Produced.....	250
Optimum Consumption.....	2017-2027

### Tasting & Serving Comments

Aromas of blackberry and black 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, our vineyard is farmed without chemical fertilizers, pesticides or herbicides.

### Vintage Summary

2014 was an exceptional vintage for Montemaggiore wines. The vines broke their winter dormancy very early due to a dry winter and spring. Summer temperatures were moderate, although a cooler spell in mid-August slowed down ripening. Harvest started a week early but was relatively dry. The excellent growing season resulted in grapes with balanced acidity, ripe tannins, and reasonable sugar levels.



### 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 four days in September. The grapes were destemmed then sorted at the berry level (while 20% 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 82°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.