

Montemaggiore

DELIZIA
DRY CREEK VALLEY • SONOMA COUNTY
LATE HARVEST VIOGNIER 100%
ESTATE GROWN 2015

Technical Data

Varietal Blend.....	Viognier 100%
Sugar at Harvest.....	31.7° Brix
Alcohol.....	13.7%
Residual Sugar.....	9.2%
Acidity.....	8.6 g/L
Cooperage.....	Stainless Steel
Harvest Date.....	October 11, 2015
Bottling Date.....	Apr 2016
Release Date.....	Oct 2016
Cases Produced.....	35 (375ml)
Optimum Consumption.....	2016-2026

Tasting Notes

The aroma of the 2015 Delizia bursts with ripe peach, apricot, orange zest, and honey with a hint of mango. On the palate, its luscious texture is balanced by a subtle acidity, all leading to a long-lasting finish.

Serve slightly chilled, but not ice cold. The wine is designed to served with foie gras and nutty cheeses, or before dinner as an aperitif. Also pairs well with lightly sweet desserts such as apricots, figs, cheesecake, crème brûlée, and pear tart. After opening, may be stored in the refrigerator for several days.

Vineyard Profile

Located on a mountainside high above Dry Creek Valley in Sonoma County, the rocky soils of our estate vineyards produce intensely flavored grapes at naturally low yields. Using biodynamic practices and organic materials, we farm our all our vineyards without chemical fertilizers, pesticides or herbicides.

Our vineyard contains only 500 Viognier vines, and we allowed some grapes to remain on the vine for an extra month in order to make a Late Harvest wine.

Vintage Summary

The 2015 growing season was moderately warm, although drastic temperature fluctuations in May resulted in poor fruit set and a 35% decrease in yields on average.

A fourth year of drought and high temperatures led the grapevines to break their winter dormancy early. Pollination and fruit set was uneven due to a much cooler than normal May, followed quickly by much warmer temperatures. The rest of the summer was moderately warm, with several 100F+ days in early September followed by a dry harvest.

Winemaking Notes

Harvested a month later than usual, the viognier grapes for our 2015 Delizia were picked early in the morning to retain their cool temperature. They were immediately pressed as whole clusters in a bladder press aided by some neutral rice hulls. After a hard pressing, the juice went into a stainless steel tank and fermented at cool temperatures (62°F). The fermentation was stopped when the wine had the right balance of sweetness, acidity, and alcohol. The wine was aged for 6 months in stainless steel before being filtered and put in 375ml bottles.

