

# Montemaggiore

## SYRAFINA

DRY CREEK VALLEY · SONOMA COUNTY

SYRAH 96% · VIOGNIER 4%

ESTATE SYRAH 2015

### Technical Data

|                                |                          |
|--------------------------------|--------------------------|
| Varietal Blend .....           | 96% Syrah<br>4% Viognier |
| Average Sugar at Harvest ..... | 26.5° Brix               |
| Alcohol .....                  | 14.9%                    |
| Cooperage .....                | 100% French              |
| Percentage New Oak .....       | 45%                      |
| Harvest Dates .....            | Sep 27, 2015             |
| Bottling Date .....            | March 2017               |
| Cases Produced .....           | 150                      |
| Optimum Consumption .....      | 2018-2028                |

### Tasting & Serving Comments

Aromas of deep blackberry and spices are highlighted by floral notes. On the palate, layers of dark fruit, smoke, peppery meat, and crushed rock emerge from this full-bodied wine framed by round tannins.

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, the wine will benefit from decanting 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

Our 2015 wines are notable due to their great concentration of flavors. The fourth year of drought and high temperatures led the grapevines to break their winter dormancy early. Pollination and fruit set was uneven due to great temperature fluctuations in May, resulting in a 35% decrease in yields. The rest of the summer was moderately warm, with several 100F+ days in early September followed by a dry harvest. The lower yields and slightly longer hang time led to an increased concentration of flavors in the wine.

### 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 on the same day in late 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 80°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.

