

Montemaggiore

3 DIVAS

SONOMA COUNTY • VIOGNIER 44%

ROUSSANNE 37% • MARSANNE 19%

2016

Technical Data

Varietal Blend	44% Viognier 19% Marsanne 37% Roussanne
Average Sugar at Harvest	24.3° Brix
Alcohol	14.7%
Cooperage	100% French
Percentage New Oak	0%
Harvest Date	Oct 6-7, 2016
Bottling Date	March 2017
Release Date	June 2017
Cases Produced	125
Optimum Consumption	2017-2020

Tasting & Serving Comments

The lively aroma offers intriguing notes of tropical fruits, pear, orange blossom, 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 in Sonoma Valley.

The rocky soils of Montemaggiore's mountainside estate 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

2016 brought excellent quality and moderate yields. The growing season started auspiciously with the first normal rainfall after four years of drought. Although the crop was slightly lighter than usual, pollination was thankfully very even. The summer ripening season enjoyed slightly cooler than average daytime highs—perfect for deeply colored, complex wines. Mid-September brought unseasonably cool temperatures which slowed down and spread out the harvest, a bonus for every winemaker.

Winemaking Notes

The marsanne and roussanne grapes were picked and pressed one day earlier than the estate viognier, but all three varietals were fermented together. 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 single stainless steel tank. The juice was racked into neutral French oak barrels, and fermented over the course of a month. In order to retain its natural acidity, the wine did not undergo malolactic fermentation. The wine was kept on the lees during its six months of aging, then bottled to retain the bright and vibrant fruit characteristics. Filtered.

