

# Montemaggiore

## NOBILE

CABERNET SAUVIGNON 52% · SYRAH 48%

DRY CREEK VALLEY · SONOMA COUNTY

ESTATE GROWN 2016

### Technical Data

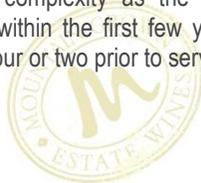
Varietal Blend .....	52% Cabernet Sauvignon 48% Syrah
Average Sugar at Harvest .....	23.9° Brix
Alcohol .....	14.2%
Cooperage .....	100% French
Percentage New Oak .....	47%
Harvest Date .....	Sep 24 – Oct 9, 2016
Bottling Date .....	Apr 2018
Release Date .....	Nov 2019
Cases Produced .....	150
Optimum Consumption .....	2019-2029

### Tasting Notes

The 2016 Nobile features enticing aromas of blackberry and black cherry, baking spices, and espresso along with hints of cedar and dried herbs. On the palate, its structure is classic mouth-filling cabernet, balancing power and elegance, with a smooth and luscious finish.

Nobile pairs well with grilled steak, braised short ribs, grilled sausage, beef and vegetable stew, roasted squash, polenta with grilled portobellos, and aged cheddar.

Montemaggiore Nobile 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 as the various elements integrate. If opened within the first few years of release, please decant for an hour or two prior to serving.



### Vineyard Profile

Located on a mountainside high above Dry Creek Valley, the rocky soils of our estate cabernet and syrah 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.

### Vintage Summary

With excellent quality and moderate yields, 2016 is the final vintage of Montemaggiore estate wines. The growing season started auspiciously with the first normal rainfall after four years of drought. Due to prior drought stress, the grapevines bore smaller berries and a slightly lighter crop 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 some unseasonably cool temperatures which slowed down and spread out the harvest, a bonus for every winemaker.

### Winemaking Notes

The cabernet and syrah grapes were hand-harvested, and each was fermented separately to accentuate its strengths: the structured complexity of the cabernet and spicy berry flavors of the syrah. The cabernet and syrah underwent short cold soaks with a fermentation periods ranging from 14-21 days. After a gentle pressing in a stainless steel basket press in order to limit astringency, the wine aged in French oak barrels, 47% of which were new. The wine was blended in July 2017, and bottled after 19 months of barrel aging.

