

Montemaggiore

RESERVE

DRY CREEK VALLEY • SONOMA COUNTY
SYRAH 100% • ESTATE GROWN
2016

Technical Data

Varietal Blend.....	Syrah 100%
Average Sugar at Harvest.....	25.2° Brix
Alcohol	14.9%
Cooperage	100% French
Percentage New Oak	41%
Harvest Date	Oct 7-9, 2016
Bottling Date.....	March 2018
Release Date	Oct 2019
Cases Produced.....	150
Optimum Consumption	2019-2029

Tasting Notes

The aroma of the 2016 Reserve opens with deep, rich, brambly blackberry underpinned by hints of black pepper and coconut. On the palate, its structure is full and mouth-filling, with smooth tannins and a velvety finish.

The Reserve pairs well with grilled steak, braised short ribs, grilled sausage, butterflied lamb, polenta with grilled portobellos, and aged cheddar.

Montemaggiore Reserve 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 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.

The grapes for this Reserve Syrah come from our Hilltop section, which has the leanest soils and the lowest yields—producing the most concentrated flavors in the wine.

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

Montemaggiore only bottles a Reserve wine in exceptional vintages, just four times in fifteen years. At harvest, the grapes were destemmed but not crushed, then carefully hand sorted at the berry level. The syrah grapes underwent a four-day cold soak in open-top stainless steel tanks, then were inoculated with the northern Rhône Syrah yeast. 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 19 months in 100% French oak barrels, 41% of which were new. In July 2017 after 19 months of barrel aging, the wine was bottled.

