

Montemaggiore

ROSÉ

DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • SYRAH 100%

ESTATE GROWN 2016

Technical Data

Varietal Blend	100% Syrah
Average Sugar at Harvest	24.2° Brix
Alcohol	14.7%
Cooperage	100% French
Percentage New Oak	0%
Harvest Date	Oct 2, 2016
Bottling Date	March 2017
Release Date	May 2017
Cases Produced	60
Optimum Consumption	2017-2019

Tasting & Serving Comments

The vibrant ruby color of the Montemaggiore Rosé hints at its gorgeous strawberry and plum flavors accompanied by notes of citrus blossom. Made in the classic dry style of a Provençal Rosé, this wine's fruit flavors are balanced by a vibrant acidity. Medium-bodied and round on the palate, the Montemaggiore Rosé carries enough weight and complexity to please the most discerning aficionados.

Endlessly versatile and classically refreshing, this sophisticated wine is an excellent match for a summertime al fresco meal. Pairs well with barbequed shrimp, gazpacho, pasta al pesto, a simple baguette with prosciutto, tuna carpaccio, sautéed scallops, roast turkey, and avocado soup. Serve slightly chilled.

Vineyard Profile

Located on a mountainside high above Dry Creek Valley, the rocky soils of our estate vineyards produce intensely flavored Syrah grapes at naturally low yields. Using biodynamic practices and organic materials, we farm our vineyards without chemical fertilizers, pesticides or herbicides. Coming from a special section of Paolo's Vineyard, these vines are pruned, thinned, and harvested specifically for rosé.

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

Select Syrah bunches were hand-harvested in early October and brought less than 100 yards to our estate winery. There they were destemmed, carefully hand-sorted at the berry level, crushed, and held for 24 hours on their skins to obtain the flavor complexity and vibrant ruby color. After pressing, the juice was inoculated with yeast from Bandol (Provence, France) to emphasize mouthfeel. The twelve-week fermentation took place in neutral oak barrels at 60°F. The wine aged for a total of six months in French oak barrels. Filtered.

