

Montemaggiore

SYRAFINA

DRY CREEK VALLEY · SONOMA COUNTY

SYRAH 95% · VIOGNIER 5%

ESTATE SYRAH 2016

Technical Data

Varietal Blend	95% Syrah 5% Viognier
Average Sugar at Harvest	25.0° Brix
Alcohol	14.9%
Cooperage	100% French
Percentage New Oak	45%
Harvest Dates	Oct 7 - 9, 2016
Bottling Date	March 2018
Cases Produced	100
Optimum Consumption	2019-2029

Tasting & Serving Comments

Aromas of black cherry and pepper are highlighted by delicate notes of orange blossom. On the palate, layers of deep black fruit 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

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. All our 2016 wines have great depth of flavor—a wonderful farewell vintage!

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 over two days in early September. Most of the grapes were destemmed then sorted at the berry level, although 25% 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 an open-top stainless steel tank up to 84°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, 45% of which were new barrels.

