

Montemaggiore

SYRAH

DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • ESTATE GROWN

2016

Technical Data

Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	25.6° Brix
Alcohol.....	14.7%
Cooperage.....	100% French
Percentage New Oak.....	34%
Harvest Dates.....	Sep 24 - 29, 2016
Bottling Date.....	March 2018
Cases Produced.....	100
Optimum Consumption.....	2019-2029

Tasting & Serving Comments

Aromas of brambly blackberries and baking spices meld with undertones of minerality. A warm, fruit-forward palate is framed by structured tannins and a long finish.

Paolo's Vineyard Syrah pairs well with pork tenderloin, salmon grilled on a cedar plank, pasta bolognese, grilled portobellos, bacon rösti, lamb burgers, and sheep's milk cheeses.

Montemaggiore Syrah 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 individual flavors will integrate. If opened within the first few years of release, please decant the wine for several hours.



Vineyard Notes

Located on a mountainside high above Dry Creek Valley, the rocky soils of Montemaggiore's estate vineyards produce intensely flavored grapes at naturally low yields. Using biodynamic practices and organic materials, Paolo's Vineyard is farmed without chemical fertilizers, pesticides or herbicides.

Vintage Profile

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

Two individual blocks of Syrah were hand-harvested over two days in late September. The grapes traveled less than 100 yards to the estate winery where they were destemmed but not crushed, then carefully hand-sorted at the berry level. All the grapes underwent a 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 18 months in 100% French oak barrels, 34% of which were new barrels.

