



Montevina Winery Teroldego 2004

HARVEST DETAILS

Date: September 28, 2004

T.A.: .65g/100ml

Brix: 25.1

pH: 3.47

WINE INFORMATION

Alcohol: 13.5%

T.A.: .63g/100ml

pH: 3.50

Cases: 500

Release Date: June 2006



VINEYARD & VARIETAL INFORMATION

Teroldego is native to the Alto Adige DOC of Northeast Italy. It generally produces rather austere reds or more commonly used to produce rosé and sparkling wines; except in Rotaliano, a valley in the foreground of the Swiss Alps, and on Montevina's Burke Ranch just outside of Plymouth. Our rocky shallow soil is similar to the gravelly plain of Rotalino and the majestic Sierra Nevada Mountains stand in place of the Alps. It took a mere eleven years from the decision to plant Teroldego to the release of the first varietal bottling. Proving that patience, persistence, and wild ideas pay off, Teroldego has developed a huge following among Montevinians who aren't afraid to drink something different.



WINEMAKING

When vinifying a grape with such massive presence precautions are taken to not overly extract harsher tannin. The grapes are destemmed, very lightly crushed, and sent to a small stainless steel fermentor. The tank is inoculated with a rather docile strain of yeast to keep the fermentation at a relatively cool steady pace. The tank is drained and returned only once to remove the layer of seeds that settles on the bottom of the fermentor. After nine days the must was pressed and remained in stainless steel for clarification through natural settling. After two months the wine was racked off its lees and sent to small oak barrels, 25% new. During élevage the wine was racked often and allowed a little oxygen to ensure freshness of the dark fruit flavors.



WINEMAKER NOTES

Opaque and beetlike in color 2004 Montevina Teroldego stains your tongue, your lips, and the tablecloth like India Ink. A bouquet brimming with stewed blackberries, black fig, and orange zest dominates the nose. A blanket of blackberry and pomegranate flavor is laced with Mexican chocolate, coffee, and sweet oak.

