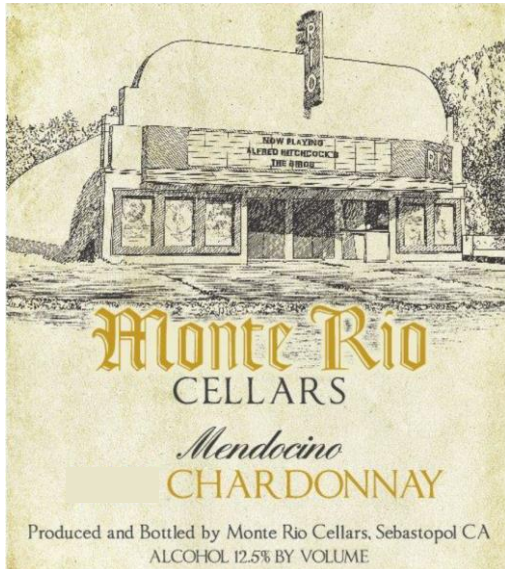


the wine trust

HERITAGE · TRADITION · CRAFT



Monte Rio Cellars Background

Owner: Patrick Capiello

Country: United States / California / Sebastopol

Founded: 2018

Annual Production: 3,000cs

Description: Monte Rio is a passion project between longtime friends, the famed sommelier and restaurateur Patrick Capiello and the highly-respected third-wave California winemaker Pax Mahle. Their philosophy is to make hand-crafted wines that evoke old California, using family-owned, organic vineyards, lesser-known varietals and a natural, minimalist approach in the cellar to produce affordable, honest and delicious wines.

Wine Notes – 2021 Monte Rio Chardonnay (Organic)

When Patrick Capiello was a sommelier and restaurateur at some of New York's finest restaurants (Tribeca Grill, Veritas, GILT and Pearl and Ash), he was frustrated by the lack of affordable, varietally honest wines from California. In 2018, he teamed with longtime friend Pax Mahle, formerly a wine buyer for Dean and DeLuca and since 2000, proprietor of Pax Wine, one of the leaders of California's third wave of wineries. Together they craft beautiful, unmanipulated, terroir-driven wines from organic, family-run vineyards. Their Mendocino Chardonnay comes from the Hawkeye Vineyard in the Redwood Valley of northern Mendocino and is made from hand-harvested, whole-cluster, organic grapes. This cool-climate vineyard features large diurnal temperature shifts driven by cooling Pacific winds that come through a gap in the coastal mountains. Only 12.0% alcohol, this medium-bodied Chardonnay has an earthy palate with crisp fruit notes and minerality. A far cry from California's oak bombs, this beauty will make you remember what you like about Chardonnay!

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Mendocino County, Redwood Valley - Hawkeye Vineyard
Production Volume:	250 cases
Vineyard Characteristics:	750 ft elevation, Pinole Gravelly Loam soils – excellent drainage, large diurnal temperature shifts (>50 degrees from day to evening). Organically-farmed, certified Fish Friendly Farming
Wine-Making / Vinification:	100% whole-cluster fruit hand-harvested directly to press Natural yeast fermentation in stainless steel tanks and used oak barrels, aged in used oak for 5 months, then transferred to stainless steel for 2 months prior to bottling
Alcohol / Volume:	12.0%