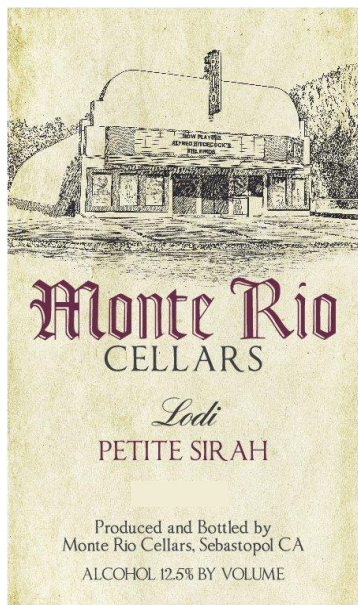


the wine trust

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 – 2020 Monte Rio Lodi Petite Syrah (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 up 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. The fruit for this fruit-driven beauty comes from organic 40 year old vines grown in the Bains Vineyard in Lodi. 100% hand-harvested, whole-cluster grapes undergo carbonic maceration for 13 days in stainless steel and are then pressed into concrete and stainless steel tanks for a 9 day natural yeast fermentation. Eight months of aging in 8-year old French oak barrels follows, with bottling immediately thereafter. Fresh and refreshing, with notes of dark berries and fruits, herbs and menthol frame a rich yet understated finish. Unlike other, far heavier Petite Syrahs, this light-on-its-feet beauty is perfect chilled!

Technical Specifications

Varietal Composition:	100% Petite Syrah
Vineyard Region:	Bains Vineyard, Lodi
Production Volume:	250 cases
Vineyard Characteristics:	Organically-farmed 40-year old vines
Wine-Making / Vinification:	100% hand-harvested, whole-cluster grapes undergo carbonic maceration for 13 days in stainless steel, then pressed into concrete / stainless steel tanks for 9 day natural yeast fermentation Eight months aging in 8-year old French oak barrels
Alcohol / Volume:	12.5%