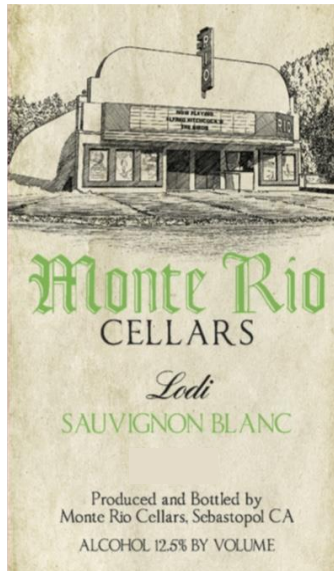


the wine trust

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 Sauvignon Blanc (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 Lodi Sauvignon Blanc is made from whole-cluster, organic grapes from 30 year old vines, that are hand-harvested directly to press. Natural yeast fermentation takes place in a combination of stainless steel tanks and used oak barrels, followed by 5 months of aging in used oak barrels. The result is a beautiful, refreshing, medium-bodied Sauvignon Blanc filled with warmer weather notes of cut grass, citrus and jasmine with a bright acid backbone. This fresh, clean and zippy gem is a perfect everyday quaffer.

Technical Specifications

Varietal Composition:	100% Sauvignon Blanc
Vineyard Region:	Lodi, 30 year old vines
Production Volume:	400 cases
Vineyard Characteristics:	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 prior to bottling
Alcohol / Volume:	12.5%