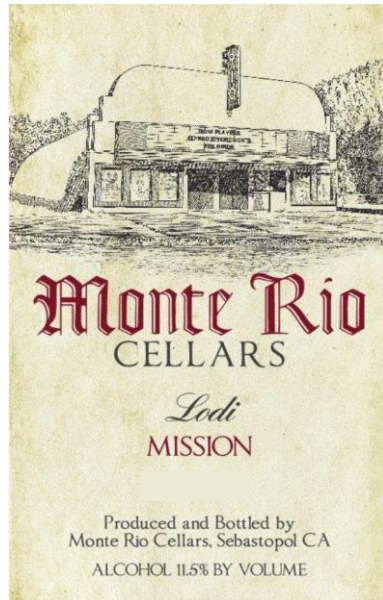


the wine trust

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 Lodi Mission (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 heritage varietal, fruit-forward beauty comes from organic 60 year old vines grown in the Somers Vineyard in Lodi. 100% hand-harvested, whole-cluster grapes undergo carbonic maceration for 10 days in stainless steel and are then pressed into concrete and stainless steel tanks for a 7 day natural yeast fermentation with no sulfur. Six months of aging in old oak barrels follows, with bottling immediately thereafter. Food-friendly, effusive and insanely drinkable, this bottling is the perfect introduction to this heritage California varietal. All wine lovers who enjoy the easy drinkability of Beaujolais (with a bit more earthy depth) take note!

Technical Specifications

Varietal Composition:	100% Mission
Vineyard Region:	Somers Vineyard, Lodi
Production Volume:	200 cases
Vineyard Characteristics:	Organically-farmed, dry-farmed, 60-year old vines
Wine-Making / Vinification:	100% hand-harvested, whole-cluster grapes undergo carbonic maceration for 10 days in stainless steel, then pressed into concrete / stainless steel tanks for 7 day natural yeast fermentation with no sulfur Six months aging in old oak barrels prior to bottling
Alcohol / Volume:	11.5%