

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 Skull Red (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. Their Skull Red is a unique red made from organically-grown grapes from across California wine country. Boasting three different varietals, rarely blended together, this beauty features organically-grown, hand-harvested grapes from three different vineyards. Each varietal undergoes carbonic maceration for 6-10 days in stainless steel and is then pressed into concrete and stainless steel to ferment separately for 8-12 days using natural yeast. The wines are then blended and aged for 10 months in neutral oak barrels to preserve the natural fruit and acidity.

Technical Specifications

Varietal Composition:	60% Zinfandel, 30% Petite Syrah, 10% Mission
Vineyard Region:	Mendocino County / Santa Barbara County
Vineyards:	Various vineyards
Production Volume:	600 cases
Vineyard Characteristics:	Various soils and exposures, organically-farmed, dry-farmed
Wine-Making / Vinification:	100% hand-harvested whole-cluster fruit. Carbonic maceration for 6-10 days in stainless steel, pressed directly into concrete / stainless steel mix for natural yeast fermentation for 8-12 days. Each varietal separately fermented. Aged for 10 months in old wood barrels.
Alcohol / Volume:	12.5%