

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 White (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 White is a unique white made from organically-grown grapes from Mendocino and Santa Barbara Counties. Boasting four different varietals, rarely blended together, this beauty features organically-grown, hand-harvested grapes from four different vineyards across California wine country. Each varietal is separately fermented using natural yeast in either stainless steel or used oak, with a final, post-fermentation blend that is then aged for five months in neutral oak barrels to preserve the natural fruit and minerality.

Technical Specifications

Varietal Composition:	25% each Pinot Gris, Sauvignon Blanc, Vermentino, Verdelho
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% whole-cluster fruit hand-harvested directly to press Natural yeast fermentation in stainless steel tanks and old wood barrels with each varietal separately fermented, aged in used oak barrels for 5 months
Alcohol / Volume:	12.5%