

# Monti al Mare 2013

**Blend:** 51% Sangiovese | 37% Cabernet Sauvignon | 12% Petite Sirah

**Alcohol:** 14.5% abv **TA:** 6.15 g/L **pH:** 3.75

**Case Production:** 837 cases

**Date Bottled:** 5/13/15

**Grape Source(s):**

Sangiovese: Amador Foot Hills, California and De Palma Vineyards, Manteca, CA

Cabernet Sauvignon: Les Collines Vineyard, Walla Walla AVA, WA

Petite Sirah: DeLu Ranches, Alta Mesa Area, North East of Lodi, CA

**Aging:** 18 months in barrel

38% New American (Kentucky), 3% New French, 41% 1 year hybrid (French/American), 15% Neutral

**Winemaker Notes:** "Super Tuscan" wines became popular in the 1970s when some Tuscan producers came to believe that the rules governing Tuscan wines were too strict and did not allow them to make the high-quality wines they desired to make. Super Tuscan wines now fall under the legal IGT (Indicazione Geografica Tipica) appellation and winemakers can blend the high acid, low alcohol Sangiovese with lower acid, fuller bodied, higher alcohol varieties. For us, the 2013 vintage turned that concept on its head. Since our Sangiovese from California and our Cabernet Sauvignon from Washington came in very ripe we needed something to balance the blend. The temperatures in Lodi, California were much more moderate this vintage than usual and our Petite Sirah finished fermenting with surprisingly low alcohol making it a perfect complement to the Sangiovese and Cabernet. For oak, we chose to age just over half in used and 1 year French/American hybrid barrels to provide hints of baking spice, while respecting the fruit. For the rest, we chose mostly new Kentucky American oak for a warming touch of cocoa and caramel to round out the bouquet.

**Tasting Notes:** This blend has ripe cherry and candied raspberry flavors with hints of caramel and warm baking spices. As a homage to the beautiful region, which Cellardoor calls home, Monti al Mare, "Mountain to Sea," will remind you of your vineyard visit.

**Awards:**

Best Italian Varietal Blend - Double Gold

2017 San Francisco International Wine Competition - 96 Points

Gold - 2016 Finger Lakes International Wine Competition

Anthony Dias Blue 2017 Reviews - 90 Points

**Pairing Suggestions:**

- Venison
- Lasagna
- Cheese: Mozzarella, Ricotta, Provolone, or Parmesan Reggiano

**Price:** \$26.00

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# Monti al Mare 2014

**Blend:**

56% Sangiovese

32% Syrah

12% Carménère

**Alcohol:** 14.9% abv **TA:** 6.26 g/L **pH:** 3.46

**Case Production:** 842 cases

**Date Bottled:** 5/10/16

**Grape Source(s):**

Sangiovese: Vino Noceto Vineyards, Sierra Foothills, CA

Syrah: Echo Ridge Vineyard, Walla Walla Valley AVA, WA

Carménère: Gilbert Vineyards, Wahluke Slope AVA, WA

**Aging:** 18 months in barrel

82% New American (Kentucky and Pennsylvania), 6% New French, 12% Neutral

**Winemaker Notes:** "Super Tuscan" wines became popular in the 1970s when a few Tuscan producers came to believe that the rules governing Tuscan wines were too strict and did not allow them to make the high-quality wines they desired to make. The founding concept behind Super Tuscan wines was to break tradition and make the best wine possible without blending rules to stand in the way. Monti al Mare is the embodiment of our winemaking philosophy – not letting tradition stand in the way of making great wine. To that end, we chose Sangiovese from California's Sierra Foothills to pair with Syrah and Carménère from Eastern Washington's high desert. Given the bold nature of this blend, we chose to age this wine in mostly new American and French oak. The result is a multi-state blend with rich, ripe flavors, full body, and fresh acidity.

**Tasting Notes:** An approachable Super Tuscan blend with cherry, cola, and clove.

**Awards:**

Gold - 2018 San Diego International Wine and Spirits Challenge (90 Points)

Gold - 2018 Critic's Challenge (90 Points)

**Pairing Suggestions:**

- Venison
- Lasagna
- Cheese: Mozzarella, Ricotta, Provolone, or Parmesan Reggiano

**Price:** \$25.00



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# Monti al Mare 2016

**Blend:**

40% Sangiovese

40% Syrah

20% Cabernet Sauvignon

**Alcohol:** 14.2% abv **TA:** 6.22 g/L **pH:** 3.71

**Case Production:** 842 cases

**Date Bottled:** 5/3/18

**Grape Source(s):**

Sangiovese - Broetje Vineyard, Columbia Valley AVA, WA

Syrah - Pace Vineyard, Yakima Valley AVA, WA

Cabernet Sauvignon - Scooteny Flats Vineyard, Red Mountain AVA, WA

**Aging:** 18 months in barrel

22% New French, 22% One-year French, 56% Neutral

**Winemaker Notes:** "Super Tuscan" wines became popular in the 1970s when a few Tuscan producers came to believe that the rules governing Tuscan wines were too strict and did not allow them to make the high-quality wines they desired to make. The founding concept behind Super Tuscan wines was to break tradition and make the best wine possible without blending rules to stand in the way. Monti al Mare is the embodiment of our winemaking philosophy - not letting tradition stand in the way of making great wine. With a perfect vintage to showcase ripe flavors while retaining acid, we paired Sangiovese, Syrah, and Cabernet Sauvignon to create a bold wine in the spirit of these Italian pioneers.

**Tasting Notes:** With notes of fresh blackberry, sweet tobacco, and clove, our Super Tuscan inspired blend of 40% Sangiovese, 40% Syrah, and 20% Cabernet Sauvignon is soft, layered, and complex.

**Awards:**

Best of Class - 2020 San Francisco Chronicle Wine Competition

Gold - Critics Challenge 2019 (90 Points)

**Pairing Suggestions:**

- Venison
- Lasagna
- Cheese: Mozzarella, Ricotta, Provolone, or Parmesan Reggiano

**Price:** \$25.00



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# Monti al Mare 2017

**Blend:**

35% Sangiovese

35% Syrah

30% Petite sirah

**Alcohol:** 14.8% abv **TA:** 5.44 g/L **pH:** 3.95

**Case Production:** 469 cases

**Date Bottled:** 5/1/19

**Grape Source(s):**

Sangiovese - Six Prong Vineyard - Horse Heaven Hills AVA, WA

Syrah - Pace Vineyard - Yakima AVA, WA

Petite Sirah - Bartolucci Vineyard - Red Hills, Lake County AVA, CA

**Aging:** 17 months in oak barrels

68% neutral

32% new American

**Winemaker Notes:** "Super Tuscan" wines became popular in the 1970s when a few Tuscan producers came to believe that the rules governing Tuscan wines were too strict and did not allow them to make the high-quality wines they desired to make. The founding concept behind Super Tuscan wines was to break tradition and make the best wine possible without blending rules to stand in the way. Monti al Mare is the embodiment of our winemaking philosophy - not letting tradition stand in the way of making great wine. With a perfect vintage to showcase ripe flavors, we paired Sangiovese, Syrah and Petite Sirah to create a bold wine in the spirit of these Italian pioneers.

**Tasting Notes:** This wine is intense, evocative, and deeply layered.

**Awards:**

Gold - 2021 Jefferson Cup Invitational

**Pairing Suggestions:**

- Venison
- Lasagna
- Cheese: Mozzarella, Ricotta, Provolone, or Parmesan Reggiano

**Price:** \$15.00



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