

MORA
estate

VALPORONE
2009
A traditional Amarone-style blend



At Mora Estate, we take alchemy to the next level. In combining our passions for food, wine and art, we channel our energies to offer you a stellar wine in a hand-painted bottle that when paired with a delicious meal creates the perfect synergy.



Every bottle is individually hand-painted

Varietals	Corvina Veronese, Rondinella, Molinara & Negrara
Appellations	Alexander Valley, Sonoma County
Vineyard details	Three small vineyard blocks
Harvest method	Hand selected and sorted as full moon was setting
Harvest date	September 30, 2009
Average brix at harvest	22.5°
Winemaking details	After harvesting and prior to fermentation, grapes are placed on drying racks, stacked and left to dry for 90 days in a Zen-like environment. This method, known as appassimento, dates back to ancient Rome. In keeping with the traditional method, the grapes were crushed in January, followed by an extended fermentation and maceration (30 days) to preserve freshness before barreling.
Aging details	18 months in French oak barrels, plus cherry wood
Bottling date	November 15, 2011
Alcohol	14.5%
Production	100 cases
Winemaker	Fabiano Ramaci
Release date	May 5, 2012
Retail Price	\$175
Tasting Notes	Layers of richly concentrated aromas fill your sense as you raise your glass to sip. First spicy dried cherry and dark plum, then a floral note of wild violets, and finally cranberry and toasty oak complete the layering effect. The smooth opulent entry reveals the same magical qualities found in the nose, plus more. A warm spiciness and caramelized essence surrounds the palate, enhancing the flavors as hints of almond, leather, Herbes de Provence, tobacco and an orange essence join in. Beneath the soft, round, velvety palate lays a structure of supple tannins and balanced oak. Approachable now, this unique Amarone-style blend is built to age, and will become deeper, richer and more intense with gentle cellaring. We recommend decanting for at least 45 minutes before serving.
Suggested Food Pairing	Enjoy with a meal of braised veal cheeks served with roasted butternut squash polenta and fried leeks, or assorted artisan cheeses and fresh fruit to complete a beautiful meal or as a treat after a long week.

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