



SIGNORELLO

VINEYARDS

AUGUST 2008 WINE CLUB NEWSLETTER

GREETINGS FROM THE NAPA VALLEY!

This summer is just flying by. It is already August and that means we are just a few weeks away from Harvest 2008...a very exciting time to be in the valley!

After having to deal with a long frost and some rogue cows (that like to munch on vines), we have survived the rest of the growing season with only a few days of heat. Despite the early set backs, it has been a relatively mellow year and so the 2008 vintage looks to be good one.

Thank you to all who came to the 3rd Annual Wine Club Lobster Feast. It was a lot of fun and we look forward to the 4th annual feast. We are currently in the planning stages for a Cabernet Release party sometime during the month of September. Look for more details to follow very soon!

For the very first time, we have made a Wine Club Members only white wine. It is the 2007 Viognier and it is tasting extremely good. Pierre really out did himself on this one! We made a very limited quantity of this wine, so get your re-orders in early. It is not going to last long! This shipment includes 2 bottles of both the 2007 Viognier and the perennial favorite, 2007 Seta. Contact Ryan at 707-255-5990 or ryan@signorellovineyards.com for re-orders of either of these wines or any one of the many other wines we have available.

Enjoy the rest of your summer and please come visit us soon!

Cheers,

Ryan Shenk – Wine Club Manager

2007 Viognier

This 100% Estate grown wine has a nose full of local honey, honeysuckle and apricots and then emerges with hints of jasmine and lychee. The uncommonly luscious body of our Viognier is brightened by thoughtful crispness where similar aromas arrive on the palate with hints of coriander.

Retail price: \$28.00 - **Wine Club Member price: \$23.80**

2007 Seta

Seta, meaning silk in Italian, is our proprietary white Bordeaux style wine. This full bodied wine with a spicy nose offering hints of melon, nectarine and passion fruit is balanced by the rich vanilla and mineral overtones. The complexity of this unique blend allows it to be versatile with a wide variety of foods.

Retail price: \$28.00 – **Wine Club Member price: \$23.80**