

May 2007

Greetings Wine Club Members!

The year 2007 has started out with a bang! We are slowly starting to plan more and more fun events for all you wine club members. Keep checking the website and emails about some of these spontaneous events that tend to “just happen”!

Most of you have heard by now, but I have taken over the Wine Club for Bruce. I have met many of you before as I have been working here at the winery for over a year now, but I look forward to making the wine club even more fun.

For this month’s club shipment, I wanted to do something a little special. I am sending you 3 bottles total, but one is the ’03 Cab and one is the ’04 Cab. This way, you have a very good opportunity to taste two different vintages, side by side, to compare the differences. While Pierre thinks the ’04 could be his best vintage ever, the ’03 has really turned into an award winning wine! Let me know what you think! Cheers!

- Ryan Shenk, Wine Club Manager

And now, a little information on the wines you are receiving:

2003 Estate Cabernet Sauvignon – The reticent nose opens to black currant, vanilla and hints of cedar. The lush full-bodied palate continues with flavors of ripe cassis, vanilla and hints of tobacco. The long and intense finish is accentuated by the young velvety tannins. Priced in our tasting room at \$40, Wine Club price: \$34

2004 Estate Cabernet Sauvignon - Our signature wine is chocolate colored and opens to coco bean, allspice and vanilla. The lush, full-bodied palate continues with flavors of black currant and hints of tobacco. This wine’s incredible balance and long finish is accentuated by its integrated tannins and lush flavors. Priced in our tasting room at \$40, Wine Club price: \$34

2005 Estate Syrah – The 4% Viognier co-fermented with the Syrah adds a nice floral component of clove and lavender. This well balanced, medium-bodied wine has very nice tannins that lead into flavors of roasted coffee, pepper, vanilla and mulberry. Priced in our tasting room at \$36, Wine Club price: \$30.60

Summer Events - 2007!

Mark your calendars, because we have some absolutely fun events coming up over the course of the next couple months.

- Saturday, June 23 – ’04 Cabernet Release Party: 11-4pm Free for wine club members! We will be tasting the ’03 and ’04 cabs as well as some ’05 Cab barrel samples. We will also have some Italian hors d’ oeuvres and maybe even a demonstration of how to build a wine barrel. RSVP today!

- Saturday, July 21- Lobster Feast

You know the drill! \$110 per person. Starts at 5:30 pm on the patio.

- Saturday, August 18 – Kobe & Cab Dinner: Yes, this is the 1st annual Kobe & Cab dinner! \$145 person. Starts at 5:30pm on the patio.

Space is filling up fast!

RSVP today!

Get to know your Vineyard Foreman – Carlos Vasquez

Next to Ray Signorello, Carlos is the longest lasting employee here at Signorello Vineyards. He was 14 years old in 1986 when he came to the Napa Valley from Tancitaro, Michoacan, Mexico.

He worked at Beringer Winery before joining the Signorello team in 1989.

Carlos is basically Pierre's right hand man when it comes to all aspects of production. He oversees everything that happens in the vineyards and directs his crew of up to 20 people on multiple tasks both during the growing season and during harvest. He is also the unofficial Cellar Master of the winery. During various times of the year, Carlos will be found in the barrel room or caves racking the wines and making sure the wine stays in pristine condition during the aging process.

Carlos calls Napa home, but still travels to his home town in Mexico once a year. He has been happily married to his wife Lidia for 13 years. They have 2 boys, Brian and Julian, who love to play soccer.

SIGNORELLO Vineyard Update

The start of the 2007 growing season started on March 15 as bud break was a little early this year. The mustard that populates the valley during the months of January – March have gone away and so the valley is in full bloom with green vines as far as the eye can see. We are currently in the process of suckering...the process of cutting off any unwanted vine stems. We have also been tucking the vines up with wire so that the vines grow into a very nice looking canopy. Although it has not rained nearly as much as last year by this time, we are looking at a wonderful 2007 season!

Dear Pierre,

You've heard of Dear Abby, this is Winery Dictionary with the Winemaker. Send us your questions!

What is the difference between barrel and tank fermentation? During the maceration period, the red wines are fermented in steel tanks because of the grape skins that stay in contact with the juice for up to 35 days. The white wines are fermented in oak barrels because there are no skins on the juice.

What are native yeasts? Native yeasts are naturally occurring yeasts that help transfer the sugar into alcohol. Other wineries add yeast to the wine to speed up this process.

What is that big fan looking thing in the vineyard? That is a wind machine used to keep the buds from freezing during the early part of the growing season. During a frost period,

we turn the machine on at about 35 degrees and the air circulation is enough to keep the buds from freezing. If the buds were to freeze, we would lose the entire crop for the year. We turned it on only 3 times this season!

What is Cluster Thinning? Cluster thinning is a vineyard term to thin the crop by cutting off some of the grape clusters. We do this to get a better quality crop. On average, we get about 2.5 tons of grapes per acre, whereas, other wineries can get up to 5.5 tons per acre.