

# SIGNORELLO VINEYARDS WINE CLUB NEWSLETTER

May 2009

## INSIDE THIS ISSUE:

New wines to enjoy!

Winery News

Calendar – 2009

Enoteca Signorello

For re-orders of the wines in this shipment, please feel free to visit our website or call us at the winery, we would be happy to help you with all your wine needs!

**Remember that the 15% Wine Club discount is always extended!**

The next shipment will be coming to your doorstep in the fall!

Phone: 800-982-4229  
or 707-255-5990

[www.signorellovineyards.com](http://www.signorellovineyards.com)

[ryan@signorellovineyards.com](mailto:ryan@signorellovineyards.com)  
[kathy@signorellovineyards.com](mailto:kathy@signorellovineyards.com)  
[nicole@signorellovineyards.com](mailto:nicole@signorellovineyards.com)

## GREETINGS WINE CLUB MEMBERS!

It has been quite the Spring so far! We have seen about 7 nights of frost this year and so Pierre has been keeping busy in the vineyards, although not quite as busy as last year when there were 21 days of frost. The vineyards are blooming and the hills are looking green!

There are lots of exciting things happening here at the winery. We just started our **ENOTECA SIGNORELLO** program and will soon be starting our **ITALIAN PIZZA SUNDAYS** and **KOBE AND CAB SATURDAYS**, so make sure you check our website often to keep up with everything.

For now, ENJOY YOUR WINE!  
Cheers!

- **Ryan Shenk, Wine Club Manager**

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

**2006 Cabernet Franc** – This varietal is primarily used to give structure to the cabernet blends. However, it holds up on its own and has flavors of berries and vanilla.

Priced in our tasting room at \$48  
**Wine Club price: \$40.80**

**2006 Merlot** – This complex wine offers an enticing blend of vanilla, black cherry, cedar and tobacco  
Priced in our tasting room at \$48  
**Wine Club price: \$40.80**

**2006 Meta** – This Cabernet & Syrah blend (50 / 50) is a brand new wine made exclusively for the Wine Club. With flavors of raspberry, pepper and clove, this is a perfect union between two grapes.  
Priced in the tasting room at \$48  
**Wine Club price: \$40.80**

## CALENDAR – 2009

**June 4 – 7<sup>th</sup>**

### Auction Napa Valley 2009

Join Signorello Vineyards at Taste Napa Valley on Friday, June 5<sup>th</sup> or join in the Live Auction fun on Saturday, June 6<sup>th</sup>! Go to [www.napavintners.com](http://www.napavintners.com) for more information.

**July 11th**

### 4<sup>th</sup> Annual Wine Club

### Lobster Feast

**\$115 per person**

If you have had the chance to attend one of these Lobster Feasts in the past, you know that this is the party of the year. Mark your calendars and plan to join us for a night of fun in the sun! The party will commence at 6:00pm on our patio terrace with a little vino. Dinner will include 1 ½ lb lobsters flown in from Maine. We will also have some other special treats along with some prizes. RSVP now as spots are filling up FAST!

**July 17 – 25<sup>th</sup>**

### Festival del Sole

**MUSIC · FINE WINE AND CUISINE  
· ART · SPECTACULAR NAPA  
WINERIES AND ESTATES**

**Concerts featuring world renowned stars.... Vintner's luncheons and gala dinners... Special wine tastings, art exhibitions...and more!**

Visit the **Napa Valley Festival del Sole** website for Concert Tickets and VIP packages on sale now. Mention **Signorello** for a 15% discount!

[www.fdsnapa.org](http://www.fdsnapa.org)  
(888) 337-6272

## *SIGNORELLO VINEYARDS INTRODUCES ENOTECA SIGNORELLO...*

The new ENOTECA SIGNORELLO program elevates the tasting experience to the highest possible level, serving gourmet appetizers prepared by the estate chef in a seated, private salon setting alongside Signorello wines. "Whether our guests are home chefs or just love to eat, they want education about the subtle ways food enhances wine appreciation and how wine amplifies and compliments flavors in food to create a sublime pairing experience," observes Ray Signorello Jr., owner of Signorello Vineyards. "This is not a corporate experience," continues Signorello. "We are a family vineyard and welcome guests into a villa setting that best resembles a personal home."

Guests of the very personalized **ENOTECA SIGNORELLO** experience are entertained in one of two extraordinary venues - 1) the private, newly modeled **Saloné del Padroné**, a refined tasting salon; and 2) weather permitting, **Terrazzo del Padroné**, a private stone terrace featuring an infinity-edge pool overlooking the heart of Napa Valley.

The winery is closed to the general public Monday through Thursday, but is open exclusively to guests of **ENOTECA SIGNORELLO** twice a day by appointment only - at 11 AM and 2:30 PM. Specially trained wine sommeliers guide guests through an extraordinary, personalized journey of food and wine featuring current and library wines paired with Italian-inspired delights, featuring **Snake River Farms American Wagyu (Kobe)beef**.

Guests of the **ENOTECA SIGNORELLO** become educated on the Signorello Vineyards winemaking process, from the careful selection of grapes in the vineyard to the blending of wine in the bottle. Guests receive a personal tour of vineyards, barrels, tank and equipment rooms as part of the intensive educational program.

Guests will learn to distinguish how characteristics such as balance and acidity levels are critical in creating a successful food pairing. Signorello Vineyards is pleased to partner with **Snake River Farms**, the premier supplier of **American Wagyu (Kobe) beef**, for its **ENOTECA SIGNORELLO** experience. Known as the "best beef in America", the American *Wagyu* (Kobe) beef is served at some of the nation's best restaurants and top events and is a perfect complement to Signorello's Bordeaux-style Cabernet Sauvignons.

**ENOTECA SIGNORELLO** reservations can be made by calling (707) 255-5990 or by emailing [info@signorellovineyards.com](mailto:info@signorellovineyards.com). A credit card will be required to hold reservations. For more information, visit [www.signorellovineyards.com](http://www.signorellovineyards.com)

The tasting lasts approximately 1 ½ hours. **Saloné del Padroné** seats up to 10 guests and **Terrazzo del Padroné** can seat up to 14. Cost is \$65 per person / \$45 per person for Wine Club members.

