

SIGNORELLO ESTATE WINE CLUB NEWSLETTER

October 2009

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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 December!

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

www.signorelloestate.com

Ryan@signorelloestate.com
kathy@signorelloestate.com
nicole@signorelloestate.com

Greetings Wine Club Member!

It is that time of year again! Harvest is upon us and we are in the thick of it right now. To date, we have brought in about half of the varietals, but not a single cluster of Cab.

If you haven't been up to see us lately, now is the best time to come. Lots of action going on here at the winery. Both with harvest and our Enoteca Signorello Food & Wine pairing, there are plenty of things for you to experience. We have also made it a lot easier for you to come see us with strategic partnerships at both the Yountville Inn and the Napa Valley Marriott Hotel & Spa. Check out our website for the special wine club pricing.

Come see us soon!
Cheers!

- **Ryan Shenk, Wine Club Manager**

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

Reds Only Club

2007 Las Amigas Pinot Noir –

This Burgundian style Pinot Noir has hints of vanilla and strawberry with notes of smoky French Oak and cherry. A well balanced and medium bodied wine with a long, lingering finish. Priced in our tasting room at \$50, **Wine Club price: \$42.50**

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 East Hillside Block Cabernet Sauvignon –

This 100% Cabernet Sauvignon is the perfect compliment to our Estate Cabernet Sauvignon. A Wine Club exclusive wine, the fruit is sourced from a special block on the back side of our property. Priced in our tasting room at \$48, **Wine Club Price: \$40.80**

Platinum Club

2007 Las Amigas Pinot Noir –

This Burgundian style Pinot Noir has hints of vanilla and strawberry with notes of smoky French Oak and cherry. A well balanced and medium bodied wine with a long, lingering finish. Priced in our tasting room at \$50, **Wine Club price: \$42.50**

2008 Hope's Cuvee Chardonnay –

This highly exclusive Reserve Chardonnay opens to apple and pear exhibiting an extra dimension of depth that the Estate Chardonnay does not possess; with hints of spice and cinnamon. Priced in our tasting room at \$65, **Wine Club price: \$55.25**

2008 Vin Gris de Pinot Noir –

This rosé has a brilliant salmon color and has flavors of strawberries and cherries with hints of vanilla. Priced in our tasting room at \$28, **Wine Club price: \$23.80**

Member Discounts

Starting with this October shipment, Wine Club members will get an even bigger discount on re-orders of the wines in the club shipment. Enjoy **25% off** case or more purchases of any of these wines. **You may mix and match any of the wines you received, but this offer is only available for one month after the shipment goes out.** If you have any questions about this new Wine Club policy, please contact Ryan at ryan@signorelloestate.com or 707-255-5990.

Social Media

Want to keep up with everything Signorello? Follow us on:

Facebook and Twitter

www.facebook.com/

www.twitter.com/SigVin

HARVEST 2009 UPDATE

Harvest 2009 started for us on September 1st with the picking and crushing of Sauvignon Blanc. From there, we brought in Chardonnay, Pinot Noir, Merlot, Cab Franc and Zinfandel. However, the grand daddy of all grapes, Cabernet Sauvignon, has yet to come in.

September and the first part of October have been a little unorthodox for us so far. Not that anything is wrong, we have just seen some really hot weather (speeding the sugar levels up) and really cool weather (slowing everything down). We have even had one night in October when it neared freezing temperatures.



Pierre pouring some "bubbly" into the first juice of the year for good luck!



The crew! If you see one of these guys while you are visiting, thank them for us.

As October progresses, we plan to bring in the rest of our crop. Cabernet Sauvignon, Viognier, Syrah, and Semillon are still waiting to see time on our crush pad. Hopefully, it all should be in before a rainy November comes calling.

Check out some of our Harvest 2009 pictures!



The art of the triple sort! This is what makes our wine so pure. Nothing but grapes...