

'08

SIGNORELLO

E S T A T E

CABERNET SAUVIGNON

Our estate vineyards planted in 1990 on the Napa Valley hillsides east of the Silverado Trail provided the grapes. A variety of exposures increased the wines complexity. Western slopes: Cabernet Sauvignon and Merlot. Eastern slopes: Cabernet Franc and a second Cabernet Sauvignon vineyard. Crop level and vine growth were closely monitored to achieve balance and intensify fruit character. The vineyards are densely planted (1240 vines per acre) and vertically trellised. The rocky soil with moderate amount of clay averaging three feet in depth provides excellent drainage.

Appellation: 100% Napa Valley Estate
Blend: 85% Cabernet Sauvignon and 15% Merlot
Harvested: September 16 - October 13, 2008
Brix at Harvest: Between 25.0 and 27.0
Total Acidity: 0.57
Ph: 3.81
Alcohol: 14.7%
Total Production: 348 cases



Tasting Notes: Our signature wine is a deep, dark red color and opens to raspberry, anise, chocolate and vanilla. The lush, full-bodied palate continues with flavors of red berry, cedar, leather and hints of tobacco. This wine's incredible balance and long finish is accentuated by its integrated tannins and round, lush flavors. Enjoy with chocolate, cheese, Filet Mignon, NY Strip steak, Flat Iron steak or venison. Drinkability: Now to 2032.

Winemaking Notes: Our Estate program follows traditional French winemaking practices. Techniques include the use of extended maceration (each lot averaged 25 days on the grape skins) and frequent pumping-over (two times a day). The 2008 vintage aged for 20 months in 52% new Tronçais, Nevers and Alliers Oak (thin-staved, medium & medium-plus toast Chateau Ferre barrels). Tonnelleries: Seguin Moreau, Radoux, Demptos, Sylvain and Doreau. Barrels were topped monthly and raked every 6 months. To preserve fruit intensity and body, the wine was not filtered prior to bottling on June 28th, 2010.

Harvest Report: The 2008 growing season started off with intense storms, but quickly disappeared by spring as the valley received about 60% of normal rainfall. The spring produced one of the longest frost periods of the last 30 years with over 21 days at below freezing and caused many sleepless nights. A cold spring turned to triple digit heat in early summer. From a season that might have set a larger than normal crop, after the fruit set, fewer clusters with smaller berries appeared to be the norm. A week-long heat spell in early September ratcheted up the picking and all the fruit decided to be ready at once. Overall, the 2008 crop will have lower yields, but will be good quality.