

'08

# SIGNORELLO

E S T A T E

## HOPE'S CUVÉE CHARDONNAY

"Our Hope's Cuvée Chardonnay is a work of passion, love and utmost dedication to excellence. Named in memory of my mother, Hope Signorello, I have selected the best three barrels from our nearly 30 year old vines through extensive tasting from the entire estate Chardonnay program to create this very special wine. Hope's Cuvée was first produced in 1994 with grapes from the original vineyard planted on our estate. These vines now yield an average of 1.8 tons per acre and were hand harvested to create this native yeast fermented Chardonnay full of fruit intensity and body."

—Raymond E. Signorello



**Appellation:** 100% Napa Valley Estate

**Blend:** 100% Chardonnay

**Harvested:** September 6, 8-9, 2008

**Brix at Harvest:** 24.2

**Total Acidity:** 0.61

**Ph:** 3.54

**Alcohol:** 14.3%

**Total Production:** 72 cases

**Tasting Notes:** The nose opens with apple and mineral aromas. Ripe fruit flavors, especially of apple and pear enhance the broad palate. French oak provides a touch of spice with hints of clove, cinnamon and nutmeg. Hope's Cuvée is very similar to our Estate Chardonnay but with an extra dimension of depth and concentration from the meticulous barrel selection. Drinkability: Now to 2016.

**Winemaking Notes:** Careful pressing of whole clusters minimized skin contact. This gentle process helps the wine achieve balance as well as develop a silky mouth-feel and enhances the aging potential. Using native yeasts, the wine fermented in French oak barrels with 50% malolactic fermentation to preserve the natural acidity. Tonnelleries: François Frères and Damy. Oak types: Allier, and Tronçais. The wine spent 10 months on the lees in French oak (40% new) followed by bottling in July 2009.

**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. A cold spring turned to triple digit heat in early summer. After the fruit set, fewer clusters with smaller berries appeared to be the norm. Overall, the 2008 crop will have lower yields, but will be of the highest quality.