

'10

SIGNORELLO

E S T A T E

HOPE'S CUVÉE CHARDONNAY

Hope's Cuvée Chardonnay is the utmost dedication to excellence, named in honor of my mother, Hope Signorello. To produce a wine of great significance, it takes a judicious selection of the absolute finest barrels and an intimate understanding of our 30 year old Napa Valley Estate vineyard. The vines are hand harvested at night in small picking trays, allowing us to protect the refined and delicate flavors of Chardonnay. Hope's Cuvée is bottled unfinned and unfiltered allowing this wine to be enjoyed now or for years to come.



Appellation: 100% Napa Valley Estate

Blend: 100% Chardonnay

Harvested: October 2 - 3, 2010

Brix at Harvest: 24.8

Total Acidity: 0.55

Ph: 3.65

Alcohol: 14.8%

Total Production: 530 cases

TASTING NOTES: The Hope's Cuvée Chardonnay emerges from the glass with layers of mineral-infused fruit. Ripe flavors, especially of crisp apple and poached pear enhance the rich palate texture. Oak aging provides a touch of spice with hints of lemon zest and nutmeg. The finish is soft and everlasting. Drinkability: Now to 2017.

WINEMAKING NOTES: Careful pressing of whole clusters minimized skin contact. This gentle process helps the wine achieve balance as well as develop a silky mouthfeel 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) prior to bottling.

HARVEST REPORT: The 2010 vintage is a spectacular vintage. Though rainfall was little more than two-thirds of normal for the third year in a row, the timing of the precipitation was on the vine's side. Couple that with the lack of frost and a relatively cool growing season, Mother Nature managed to have it all work in unison to give fruit the best possible opportunity for perfection.