

'09

# SIGNORELLO

E S T A T E

## SYRAH

Our estate Syrah vineyard was planted in 1992 and is located on the Silverado Trail in the Oak Knoll district. The split canopy maximizes the ripening of the fruit. Leaf removal, fruit thinning and dry farming are used to achieve the perfect maturity for these varietals. We carefully harvest these vines at yields averaging 1.5 to 3 tons per acre, using extensive hand sorting to insure that only fully ripened fruit is used to produce this wine with intense flavor. Crafted in a traditional Northern Rhone style, we add a small amount of Viognier for added complexity.



**Appellation:** 100% Napa Valley Estate

**Blend:** 96.0 % Syrah, 4.0% Viognier

**Harvested:** October 1, 2009

**Brix at Harvest:** 26.5

**Total Acidity:** 0.57

**Ph:** 3.86

**Alcohol:** 14.1%

**Total Production:** 140 cases

**Tasting Notes:** Initially, one will find aromatics of plum compote, new tanned leather, smoked meats and a touch of new French oak (vanilla and toast). With aeration, blackberry, fresh cracked pepper and hints of white sage emerge. The wine is mouthcoating on the palate with nicely integrated tannins, a velvety mouthfeel and exhibits flavors of plum, blackberry, baker's chocolate and an echo of sage and pepper. Drinkability 2011-2019

**Winemaking Notes:** Our goal is to produce a full bodied complex wine in the Northern Rhone style that will age gracefully for many years. The must was pumped over 2 times daily to optimize extraction of the phenolic components (color and tannin). The wine was fermented and remained on the skins for 16 days before pressing and racking into 35% new French Oak barrels for 16 months. The wine was bottled on February 11, 2011 without filtration.

**Harvest Report:** The 2009 vintage is producing outstanding fruit that looks and tastes to be 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 vines and grapes the best possible scenario.