

'08

SIGNORELLO

ESTATE

LUVISI VINEYARD ZINFANDEL

Our Zinfandel grapes are sourced from the "Luvisi Vineyard" located on the Silverado Trail, in the Calistoga area of the Napa Valley. Because of the vines' age and the marginal soils, the crop yield remains low yielding. This old vineyard, originally planted in the early 1900's on rugged terrain, paves the way to produce fruit with intense flavors that make this wine truly special. We are truly proud to make it one of the few wines that does not come from our own estate.

Appellation: 100% Napa Valley

Blend: 100 % Zinfandel

Harvested: September, 6, 2008

Brix at Harvest: 25.6

Total Acidity: 0.57

Ph: 3.80

Alcohol: 14.7%

Total Production: 190 cases



Tasting Notes: The nose is immediately rewarded with fragrances of blackberry and blueberry. Ruby red in color, it has good balance with nice acids. This pleasantly plump wine is followed with layers of raspberry, blueberry and hints of vanilla, anise and sweet oak. Enjoy with a pork shoulder braised with caramelized onions or some dark chocolate. Enjoy now through 2018.

Winemaking Notes: Our goal is to make classic California Zinfandel using traditional French techniques that enhance fruit character and balance. We de-stemmed the grapes, fermented and pumped over 2 times daily. The must was pressed at dryness and aged for 13 months in barrels. We used a combination of French and American Oak. (17% new American Oak and 18% new French Oak).

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 fruit decided to be ready at once. Overall, the 2008 crop will have lower yields, but will be of the highest quality.