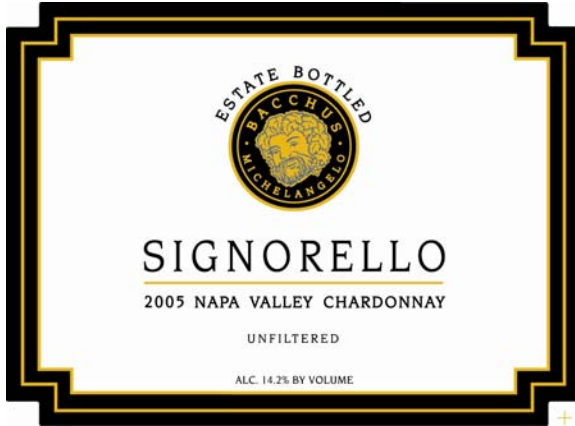


SIGNORELLO

VINEYARDS

2005 CHARDONNAY ESTATE



100% Napa Valley Estate
Harvested at 24.5 Brix, on
September 23, 2005
14.2% Alcohol
0.59 TA / 3.46 PH
230 Cases produced
Bottled June 2006

2005 HARVEST REPORT:

Conditions for growing grapes in Napa valley in 2005 have been very good. Healthy winter rains and a warm dry spell in late march proved to be just right for this years bud break, which was right on schedule. The relatively cool growing season slowed development but overall, growers and vintners are in agreement that the vineyards had never looked better in Napa Valley. The health of the vines was speculated to be partly due to the 2004 lower crop level, which allowed vines to store good carbs for the 2005 growing season.

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 was fermented in French oak barrels with 30% of the wine undergoing a second, malolactic fermentation. Tonnelleries: François Frères and Damy. Oak types: Allier, Tronçais and Vosges. The wine spent 9 months on the lees in French oak followed by racking and bottling in June 2006.

TASTING NOTES:

The nose opens with intense tropical fruit, toast and mineral aromas. Rich fruit flavors, especially of apple and pear enhance the lush palate. A touch of spice with hints of clove, cinnamon and nutmeg is also noticed. An apple-like crispness balances these silky, toasty layers. Drinkability: now to 2013

VINEYARD NOTES:

This Chardonnay was grown exclusively on our vineyard on the Silverado Trail in the Oak Knoll area. Located on the valley floor, this vineyard produced fruit with a lush tropical flavor. We employed a variety of techniques in managing yhis vineyard's microclimate including vertical trellising, leaf removal and crop reduction.