



## 2000 HOPE'S CUVÉE CHARDONNAY

100% Napa Valley, Chardonnay, Estate Grown  
Harvested at 24 brix, between  
September 11-15, 2000  
13.9% Alcohol  
0.59 TA/3.63 pH  
42 Cases Produced  
Release Date: January 2002

*Hope's Cuvée was first made in 1995, in the memory of Ray Signorello Jr.'s mother, Hope Signorello. This wine not only is made with the highest quality fruit, but it is made with passion, devotion and love from the Signorello family. We miss you Hope!!*

**HARVEST NOTES:** The 2000 Napa Valley growing season was a cool, even growing season throughout, except for a three-day heat stretch of unusually high temperatures in June and ominous rain clouds in late August, this led to a prolonged harvesting period. As a result we were picking in August all the way to mid October. The mild, even summer weather allowed for slow, steady ripening, promoting good flavors early in the season. The grapes were very clean with a good balance between acidity and sugar. It looks like another excellent vintage. Yields averaged 2.3 tons/acre in 2000.

**WINEMAKING NOTES:** Careful pressing of whole clusters minimized skin contact. The gentle process helped the wine achieve balance, develop a silky mouth-fell and enhanced aging potential. Using native yeasts, the wine fermented in French oak barrels with 100% of the wine undergoing a second, malolactic fermentation. Tonnelleries: François Frères and Damy Troncais. Oak types: Allier and Troncais. The wine spent 10 months on the lees in French oak (50% new) followed by racking and bottling on July 27, 2001. To preserve fruit intensity and body, the wine was not filtered. The Hope's Cuvée represents the best two barrels from the entire estate program selected through extensive tastings by our Proprietor Ray Signorello Jr.

**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 severe barrel selection. Drinkability: Now to 2011

**VINEYARD NOTES:** This Chardonnay was grown exclusively on our estate vineyard on the east side of the Silverado Trail in the Oak Knoll area. This shallow, rocky hillside vineyard, planted in 1980, stressed the vines sufficiently during the growing season to ensure intense varietal character. We employed a variety of techniques in managing each vineyards micro-climate including vertical trellising leaf removal and crop reduction.

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