

2003 HOPE'S CUVÉE CHARDONNAY



Harvested at 24.6 Brix, on September 14-15, 2003

14.2% Alcohol

0.65 TA / 3.40 pH

101 six-packs produced

Release Date: September 2004

Hope's Cuvée was first made in 1994, 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 2003 growing season was marked by a cool wet spring with one of the wettest April's on record. A quick summer start led to vigorous vine growth. Summer and early fall were relatively mild, with a few heat spikes. The season ended with an extended mild period, which allowed harvest to conclude at a relaxed pace leading to high quality, great color concentration, and intense flavors.

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 fermented in French oak barrels with none of the wine undergoing a second, 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) followed by bottling on August 16, 2004. 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 meticulous barrel selection. Drinkability: Now to 2013.

VINEYARD NOTES: Hope's Cuvée 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 vineyard's micro-climate including vertical trellising, leaf removal, and crop reduction.