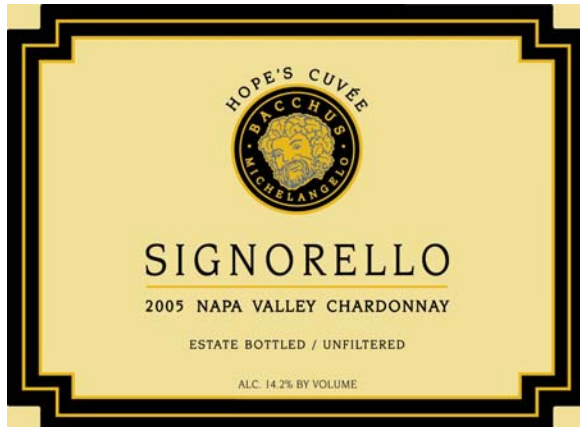


2005 HOPE'S CUVÉE CHARDONNAY



**Harvested at 24.6 Brix, in
September 2005
14.2% Alcohol
0.65 TA / 3.40 PH
94 six-packs produced
Bottling: June 2006**

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!

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 fermented in French oak barrels with 40% 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 (50% new) followed by bottling in June 2006. 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.

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