

2004 CHARDONNAY ESTATE - *Vieilles Vignes*



100% Napa Valley, Chardonnay, Estate Grown
Harvested at 24.5 Brix September 03, 2004
14.2 % Alcohol
0.56 TA / 3.56 PH
Cases Produced: 289
Release Date: August 24, 2005

We are proud to present our 2004 Chardonnay Estate “ Vieilles Vignes” The grapes sourced for this unfiltered native yeast fermented Chardonnay were hand picked and carefully selected from our original vineyard planted in 1980. These 25 year old vines yielded an average of 1.8 tons per acre.

2004 HARVEST REPORT: Winemakers are predicting a memorable vintage for 2004 with fruit that bears the imprint of an early spring and a slow and steady ripening period that ended with a fast, hot finish several weeks ahead of traditional harvest timelines. Positive reports extend out beyond Signorello Vineyards as good news came covering multiple varietals and districts. The white wines are powerful and aromatic and the reds are concentrated, deeply colored wines with firm acidity and full tannins.

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 at 50 degrees in French oak barrels with 30% of the wine undergoing a second, malolactic fermentation. Tonnelleries: François Frères and Damy. Oak types: Allier, and Tronçais. The wine spent 10 months on the lees in French oak (38.4% new) followed by racking and bottling on August 15th, 2005.

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. French oak provides a touch of spice with hints of clove, cinnamon and nutmeg. A bright apple-like crispness balances these silky, toasty layers. Drinkability: 2005 to 2012

VINEYARD NOTES: This Chardonnay was grown exclusively on our estate vineyard located on 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 microclimate including vertical trellising, leaf removal and crop reduction.

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