

2003 Pinot Noir Carneros “Las Amigas Vineyard”



**100% “Las Amigas Vineyard”,
Carneros
Harvested at 25 Brix, on
September 18, 2003
14.3% Alcohol
0.55 TA / 3.79 PH
119 cases produced
Release Date: February 2, 2005**

2003 Harvest Report: The general consensus among Napa Valley vintners and growers is that the 2003 growing season is one that they will not soon forget. Early rains and late heat spikes contributed to lower overall yields, but produced a vintage with high quality, great color concentration and intensity of flavors. The unpredictable nature of 2003 growing season began with a couple of early heat spikes in March, followed by the wettest April on record. Many felt that the first half of spring was the nastiest first half they had ever seen! As the season progressed, it looked as if there was going to be a late harvest, but a number of very warm days in the middle of summer helped push maturity along and we were suddenly predicting an early completion

WINEMAKING NOTES: Destemmed pinot noir grapes plus 10% whole clusters were cold macerated for 96 hours in open-top tanks before fermentation on native yeasts. The must was punched down three times daily during 14 days of fermentation, then pressed and racked to the tank. The press fraction was not used for this wine to assure the highest quality possible. After settling out in the tank for 24 hours, the wine was inoculated for malolactic fermentation (MLF) and barreled down in 45% new French oak (François Frères, Sirugue, and Remond.) Following traditional Burgundian techniques that advocate minimal handling, the wine was neither filtered nor fined with only one racking before bottling on December 1, 2004.

TASTING NOTES: On the nose, one will find black cherry, cola, cedar and cardamom followed by smoky French oak and plum compote. Full bodied with a gorgeous mouth feel, layers of cherry cola, vanilla, black plum and oak spiciness roll across the palate. Drinkability: 2005-2014.

VINEYARD NOTES: The “Las Amigas Vineyard” located in the Carneros district of the Napa Valley was formally owned by the Martinis, and then sold to Andy Beckstoffer in 1992. The vineyard was planted with clone 113, which provides us with high quality, small berries, and low yields.

4500 Silverado Trail
Napa Valley, California 94558-1100
Phone 707 255 5990 Fax 707 255 5999
Email info@signorellovineyards.com website: www.signorellovineyards.com