

## 2005 PINOT NOIR CARNEROS "LAS AMIGAS VINEYARD"



100% "LAS AMIGAS VINEYARD",  
CARNEROS  
HARVESTED AT 25.3 BRIX, ON  
AUGUST 22 2005  
14.1% ALCOHOL  
0.65TA/3.82PH  
198 CASES PRODUCED  
RELEASE DATE: FEBRUARY 2007

**2005 HARVEST REPORT:** The front page of the Napa Register in the middle of the 2005 harvest wrote: "Vintners call 2005 winegrape harvest second largest, one of the best vintages". Moderate weather conditions throughout the harvest season provided a slow and steady rate of maturation, which was confirmed by fully developed flavors tasted, and the ripe stems and seeds seen in the fruit as it came into the winery. These conditions produced good quality, coupled with rich color in the skins and good acidity, producing dark, flavored wines.

**WINEMAKING NOTES:** Destemmed pinot noir grapes were cold macerated for 72 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 Freres, Sirugue, and Damy.) Following traditional Burgundian techniques that advocate minimal handling, the wine was neither filtered nor fined with only one racking before bottling on December 12, 2006.

**TASTING NOTES:** This American style Pinot Noir opens with hints of vanilla followed by smoky French Oak and plum. This well balanced and medium bodied wine has nicely integrated tannins and a long, lingering finish with layers of cherry, pepper, and plum. Enjoy with poultry, or pasta. Drinkability: 2007-2017.

**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](mailto:info@signorellovineyards.com) website: [www.signorellovineyards.com](http://www.signorellovineyards.com)