

2004 Pinot Noir Carneros “Hyde” Vineyard



**100% Carneros,
Carneros
Harvested at 25.6 Brix, on
August 16, 2004
.058 TA/3.96 pH
90 cases produced
Release Date: Scheduled for December 1, 2005**

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 varieties 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: 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 1, 2005.

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 “Hyde Vineyard” located in the Carneros district of the Napa Valley owned by Larry Hyde. This property is known throughout Napa Valley as producing some of the richest Pinot Noir in the area.

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