



"1998 Pinot Noir Carneros Las Amigas Vineyard"

100% Las Amigas "Carneros,"
Pinot Noir

Harvested at 24.8 Brix,
on October 9, 1998

13.9% Alcohol

0.56 TA/ 3.5 pH

345 Cases Produced

Release Date: January 1, 2002

HARVEST NOTES: The 1998 Napa Valley growing season began with a cool, wet spring. Late rains caused a reduction in the crop size, which ultimately allowed for greater quality in the grapes. The 1998 wines will have excellent balance with good acidity, low pH and ripe flavors. Mild temperatures in the early fall allowed a gradual ripening that has brought greater varietal intensity and complexity to the wines. Yields averaged 1.4 tons/per acre in 1998.

WINEMAKING NOTES: Destemmed grapes with 30% whole clusters were cold macerated for 96 hours before fermentation in open-top fermentors, using the native yeasts. The must was punched down three times daily during 22 days of maceration. The wine was then pressed and racked directly to barrels and inoculated for malolactic fermentation (MLF). It completed MLF and was aged for 17 months in 60% new Burgundy barrels (65% François Freres, 15% Siruge, 20% Tonnelleries de Bourgogne.) Following traditional Burgundian techniques that advocate minimal handling. The wine was not fined or filtered with only one racking at bottling on March 16, 2000.

TASTING NOTES: Black cherry, vanilla and cinnamon on the nose with slight floral / smoky / sandalwood tones. Silky texture, full bodied and creamy on the palate. Intense fruit flavors, especially black cherry and raspberry with cinnamon anise, and vanilla spiciness. Finishes with layers of fruit and spicy / cherry/ toast flavors. Drinkability : Now to 2010

VINEYARD NOTES: This vineyard located in the Carneros district of the Napa Valley, formally owned by the Martinis, then sold to Andy Beckstoffer was planted in 1963. Vines are an undetermined field clone. The results are small berries with low yields and high quality.

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