



UNFILTERED

SIGNORELLO

1996 RUSSIAN RIVER PINOT NOIR

PRODUCED & BOTTLED BY SIGNORELLO VINEYARDS, NAPA, CALIFORNIA ALCOHOL 13.5% BY VOLUME

100% Martinelli, Russian River, Pinot Noir

Harvested at 23.9 Brix

13.5% Alcohol

.53 TA / 3.64 pH

375 Cases Produced

Release Date: Sept. 1, 1998

Harvest Notes: The growing season had moderate temperatures and the absence of rain produced a harvest with outstanding quality. The growing season started out cool in June followed by great ripening weather for the final stretch. The long growing season, with a lot of variation, brought complexity to the fruit.

Winemaking Notes: Destemmed grapes with 30% whole clusters were cold macerated for 96 hours before fermentation in open-top fermenters, using the native yeasts. The must was punched down twice 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 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 neither fined nor filtered with only one racking post malactic and one prior to bottling in March 1998.

Tasting Notes: Black cherry and vanilla on the nose with slight smoky/earthy tones. Powerful, full-bodied and medium tannic 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 2006.

Vineyard Notes: This vineyard was planted in 1970 using the Martini clone and then retrofitted to a vertical trellis in 1992 for better exposure to the sun. Yields averaged 2.75 tons per acre in 1995.

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