



BARREL FERMENTED

SIGNORELLO
1998 NAPA VALLEY SEMILLON

GROWN, PRODUCED & BOTTLED BY SIGNORELLO VINEYARDS, NAPA, CA ALC. 13.9% BY VOLUME

75% Napa Valley Semillon, 25% Napa Valley Sauvignon Blanc

Harvested at 24 Brix, on Oct. 7, 1998

13.9% Alcohol

0.6 TA / 3.37 pH

571 Cases Produced

Release Date: November, 1999

Harvest Notes: The 1998 Napa Valley growing season began with a cool, wet spring. Late rains caused a reduction in crop size, which ultimately allowed for a 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.

Winemaking Notes: The wine was 100% barrel-fermented to enhance the fruit's unusually rich and complex flavors. After whole-cluster pressing, the juice was racked into 43.5% new French oak barrels for primary fermentation induced by native yeasts. 50% of the wine underwent malolactic fermentation. The entire lot remained on the lees for 11 months before racking, blending and bottling. Tonnelleries: Sirugue, François Freres. Oak types: Allier, Vosges, and Toncais. Bottling date: August 1999.

Tasting Notes: A full-bodied wine with a buttery nose offering hints of fig and tropical fruit. Crisp flavors of fresh fruit (pears, apricot and passion fruit) balance the rich vanilla and oak overtones. The fruity finish lingers with aftertastes of vanilla and pear. Drinkability: now to 2005.

Vineyard Notes: The fruit for this wine comes from a vineyard near the Napa river in the Oak Knoll area. Bordering the Stags Leap District, this vineyard is dry-farmed and closely monitored during the growing season. Significant vineyard management techniques include vertical trellising, cluster thinning and leaf removal. Our goal is to attain the proper balance between fruit production and vine growth.

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