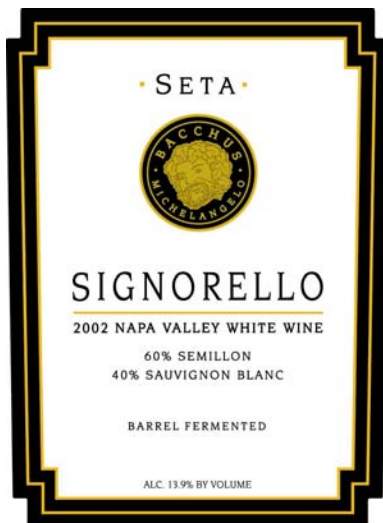


## 2002 SETA



**60% Napa Valley Semillon**  
**40% Napa Valley Sauvignon Blanc**  
**Harvested at 25 Brix, between**  
**September 3 to September 26, 2002**  
**14.2% Alcohol**  
**0.69 TA / 3.31 pH**  
**518 Cases Produced**  
**Release Date: January 2004**

This barrel fermented blend of 60% Semillon, 40% Sauvignon Blanc is made in the style of a traditional white Graves from Bordeaux. The grapes for this wine are sourced from our low yielding vines located on the Silverado Trail in the Oak Knoll area. "Seta" is Italian for silk, which appropriately describes this lush silky blend of these two noble varieties.

### ***HARVEST NOTES:***

The 2002 growing season began with frost in late April. Following veraison (when fruit begins to change color) in July, growing conditions were truly ideal with warm days and cool, even cold, nights giving Napa Valley a long, mild growing season with a few manageable heat spikes in late September and early October that sped harvest to a close. "Green Suckering" or pruning the shoots and leaves a bit more than normal allowed the vines to put their energy into the grape clusters - ensuring highly concentrated and complex fruit flavors. Harvest Yields averaged 2.9 tons/acre in 2003.

***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 26% new French oak barrels for primary fermentation induced by native yeasts, 65% of the wine underwent malolactic fermentation. The entire lot remained on the lees for 10 months before racking, blending and bottling. Tonnelleries: Saury, François Frères, Seguin Moreau, Damy. Oak types: Allier, Vosges, and Tronçais. The bottling date was July 29, 2002.

***TASTING NOTES:*** A full-bodied wine with a spicy nose offering hints of melon, nectarine and fresh mown hay. Crisp flavors of fresh fruit (pears, melon and passion fruit) balance the rich vanilla and mineral overtones. The long juicy finish lingers with aftertastes of vanilla and pear. Drinkability: 2004-2014.

***VINEYARD NOTES:*** The fruit for this wine comes from our 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.

4500 Silverado Trail  
Napa Valley, California 94558-1100  
Phone 707 255 5990 Fax 707 255 5999 Email [info@signorellovineyards.com](mailto:info@signorellovineyards.com)