



SIGNORELLO

VINEYARDS

AUGUST 2007 NEWSLETTER

- 2006 SETA RELEASED
- UPCOMING EVENTS
- IN THE VINEYARD
- VISIT US

2006 SETA RELEASED

At the beginning of August, we officially released the 2006 Seta to the Wine Club. In order to ensure the Wine Club had first dibs to this beautifully crafted wine of 60% Semillon and 40% Sauvignon Blanc, we sent out a mini shipment of two bottles to the Platinum Club members. However, due to the scorching temperatures this country has seen this summer, your wine might be currently being held for weather holds. This is in part due to keep shipping costs down and making sure your wine arrives to you the way our Winemaker, Pierre Birebent, intends. Don't worry, your Seta is in safe hands and as soon as Mother Nature allows, we will get your wine to you! If you are on our will call list, it is ready for pick up anytime!

UPCOMING EVENTS

**SoCal's Hottest Summer Duet Bistro 45 is the perfect pairing
with Signorello Vineyards!
Monday, August 27 ~ 6:30pm**

Signorello Vineyards' Winemaker Pierre Birebent makes a truly rare appearance outside the winery to host a very special evening with a sensational menu of food and wine prepared by none other than the Bistro 45 brass itself -

Robert Simon, proprietor and his Executive Chef Damon Brady. For those of you unfamiliar with Bistro 45, this Pasadena culinary landmark is not to be missed. In its 17 year history, this Southern California treasure has earned the highest honors from Wine Spectator, Zagat, Gourmet Magazine and Conde Nast Traveler - but if you know Robert, you'll know that he's most proud of the reviews of his loyal customers that keep coming back and follow him and Chef Brady like groupies at a Stone's concert! From their mutual beginnings, Robert and winery founder Ray Signorello Sr. himself created an instant bond, one characterized by their equaled passion for the art of food and wine and their unrelenting love of life - this is the spirit that is the foundation for a truly special evening not to be missed.

Join Winemaker Pierre Birebent as he takes you on a journey through Chef Damon's specially prepared menu which will include five courses and six wines from Signorello Vineyards for \$85 per person.

[Bistro 45](#) is located at 45 S. Mentor Ave in Pasadena, CA

To make reservations please call Bistro 45 at 626.795.2478 or email bistro45@earthlink.com - seriously worth your time!

Please visit

<http://www.signorellovineyards.com/napa-valley-winery-events.html>

or

<http://www.bistro45.com/Events/events.html>

for more details!

Interactive Culinary Class
Saturday, September 22nd
10:45am – 2:30pm

Signorello Vineyards is known for its award-winning Estate wines. While these wines can easily be enjoyed by the glass in our tasting room, we invite guests to a complete food and wine experience with our interactive culinary class.

Please join us on **Saturday, September 22nd** for a very special “**Harvest Cuisine**” class. Don't miss out on the excitement of harvest this year! Sign up now as space is limited!

Course Features:

2 ½ hours of hands on instruction
3-course gourmet meal paired with Signorello Vineyards wines
Personalized menus
Full wine-pairing & recipe set
Signorello Vineyards apron included

The cost is \$160 /person + tax ~ **Wine Club Members:** \$145 / person + tax

Please RSVP to
Elan Fayard / [élan@signorellovineyards.com](mailto:elan@signorellovineyards.com) or Kate Mallam /
kate@signorellovineyards.com
707.255.5990

Napa Valley's Acclaimed Signorello Vineyards and Snake River Farms
Present

Kobe & Cabernet
An Ultimate Culinary Luxury
Thursday, September 27th
7:00pm

Vintner Ray Signorello, Jr. of Signorello Vineyards and Jay Theiler of Snake River Farms invite you to enjoy a luxurious menu created by Executive Chef Ashley James of the Four Seasons Hotel Los Angeles at Beverly Hills, featuring Snake River Farms and specially selected wines from Signorello Vineyards.

Dinners like this do not come around often! If you would like to dine on some of the world's most succulent beef paired with some of the best Napa Valley wines, please call **310.385.4950 for reservations.**

Price is \$185 per person; includes tax and gratuity

Four Seasons Hotel Los Angeles at Beverly Hills
300 South Doheny Drive
Los Angeles, Ca

2007 Harvest Party
Save the date!
Saturday, October 13th

12:00 – 4:00pm

We are currently planning a fun party to celebrate the most exciting time of year, the **2007 HARVEST!** Please save the date for this once a year party to celebrate another good season. Join us for a BBQ featuring Snake River Farms Kobe beef and Kurobuta pork.

Harvest will still be in full swing, so come witness the first step in the winemaking process....while feasting on good food and great wine!

More details to follow.....

Please RSVP to Ryan Shenk / ryan@signorellovineyards.com or 707.255.5990

Silverado Trail semi-annual Silver Pass Weekend November 10th and 11th

Each year, the Silverado Trail association and its member wineries get together to sponsor the semi-annual Silver Pass weekend. Guests to the Napa Valley can purchase tickets for this event for \$20 (Saturday only) or \$30 for the entire weekend. Ticket holders may visit any one of the participating wineries for free tastings, food & wine pairings, and other special offerings.

Save the date!

IN THE VINEYARD

As we get ready for the Harvest Season, we are very pleased with the season thus far. It has been a good year! Although we did not get much rain during the winter, the grapes were able to flourish. The temperatures of summers past did not burden the vines and kept everything on a pretty consistent growth path.

The Sauvignon Blanc will be the first vines picked for the Signorello Vineyards harvest season. At 24 brix (we usually pick between 24.5 – 25 brix), we are within days of bringing in the first grapes. Then, it is off and running for the next two months as we bring in and crush Cabernet Sauvignon, Merlot, Cabernet Franc, Chardonnay, Syrah, Viognier and Semillon (not in that order). Although we do not actually grow the Pinot Noir and Zinfandel grapes here on the estate, we will be crushing that fruit as well. Once the fruit is harvested, the white

grapes will be de-stemmed, triple sorted, crushed, pressed and then put into neutral oak barrels to begin their cold fermentation period (2 – 3 months).

The red wines will take a very different path. They will also be de-stemmed , triple sorted, and crushed, but then they will go into the large fermentation tanks you see in the parking lot for a 25 – 35 day maceration period. This is the process where the juice and skins are constantly in contact to give color, flavor and character to the wine. During this period, we pump over the juice three times per day to increase the skin contact. Pumping over is literally pumping the juice from the bottom of the skins to the top of the skins. Once the maceration period is over, the wine is then transferred to French and American oak barrels to age for anywhere from 16 to 24 months.

Please feel free to visit the winery anytime and witness this awe inspiring process!

VISIT US

We're open daily from 10:30am – 5:00pm for sales and tastings. We do offer private tours and tastings by appointment, but remember that as a Wine Club member, you are welcome to use the patio for a picnic lunch or just enjoy the view with a bottle of wine! If you cannot make it to the winery, but would still like to enjoy more Signorello wines, please visit our website www.signorellovineyards.com or call 707.255.5990

4500 SILVERADO TRAIL NAPA, CALIFORNIA 94558

800-982-4229 FAX 707 255-5999

RYAN@SIGNORELLOVINEYARDS.COM

WWW.SIGNORELLOVINEYARDS.COM