

December 2007

Greetings Wine Club Members!

The Holidays are upon us and it is a great time in the Napa Valley! The weather is getting cooler and the colors in the vineyards have changed. The valley is covered in colors of orange, yellow, and red. It is a beautiful site to see!

We have a very special Holiday shipment for you. For the first time ever, we have created two wines that we have never done before...and we did it just for you! Try them out with your holiday dinners as a perfect pairing with your Prime Rib, Ham or Roast Beef. As our Holiday gift to you, ENJOY!

So from everyone here at Signorello Vineyards, **Happy Holidays!**
- **Ryan Shenk, Wine Club Manager**

And now, a little information on the wines you are receiving:

Platinum Club & Reds Only Club

2005 Estate Cabernet Sauvignon –

The newest edition of our Signature wine is opens to aromas of all spice and vanilla. The lush palate has flavors of currant and tobacco. Its long finish with integrated tannins and lush flavors will allow this wine to age for the next 15 years.

Priced in our tasting room at \$48, **Wine Club price: \$40.80**

2005 Uvaggio – Uvaggio, which means blend in Italian, is our newest Wine Club exclusive wine. This blend of 1/3 Cabernet Sauvignon, 1/3 Merlot and 1/3 Cabernet Franc is to die for! It's Bordeaux style quality gives this wine an earthy feel with flavors of mulberry and hints of vanilla. Priced in our tasting room at \$44, **Wine Club price: \$37.40**

2005 East Hillside Block Cabernet Sauvignon – This 100% Cabernet Sauvignon is the perfect compliment to our Estate Cabernet Sauvignon. A Wine Club exclusive wine, the fruit is sourced from a special block on the back side of our property. Priced in our tasting room at \$44, **Wine Club Price: \$37.40**

Winery News – 2007!

New Labels

You may have noticed some new changes with the labels on all our newly labeled wines. We have decided to go with an updated design for our wine bottles and we love the new look!

Holiday Sale

As a Wine Club member, we are offering a special discount for the Holidays. It is our present to you!

Purchase 6 bottles or more of any of our wines and receive 20% off!

Feel free to mix or match any of our current release or Wine Club exclusive wines. Valid thru December 24th, 2007

New Member of the Signorello Family

At the beginning of December, a new person joined the Signorello Family. Stop by and say hi to Nicole Kuhn when you are in the valley!

New Winery Dogs book

If you have visited the tasting room lately, you may have seen our dog Bandit in the first edition of the Napa Valley Winery dogs book. Well, the author of the book visited recently to take pictures of our newest puppy, Zizou, for her next edition. Look for the second edition on sale in January!

Get to know our newest Family member – Nicole Kuhn



Hailing from New Hartford, NY, Nicole comes to us with quite the impressive resume. After graduating in 2005 from the Culinary Institute of America, Hyde Park with a Bachelors degree in Hospitality Management in Culinary Arts, she came to the C.I.A. at Greystone in St. Helena to earn a certificate as a Certified Wine Professional. She has already mastered the art of cooking, now she has set out to master the art of wine. After receiving her certificate in May 2007, her plan was to become a Sommelier. She soon realized she was not ready to go back into restaurants just yet and instead plans to focus on hospitality and education in both wine and food. Who better to educate people about the complimentary aspects of food & wine? We can't think of anyone! This is why she is the perfect fit for us here at Signorello Vineyards!

Nicole's parents are back in New Hartford. Her mother, Anne, is in graphic design and her father, Mark, is a contractor. Her younger sister, Taylor, lives in Manhattan and works for Pearl Fisher; a company that does product design. She has called the Napa Valley home since last March and when she is not enjoying bubbles from Schramsberg, she is throwing dinner parties for her friends, creating the perfect food & wine pairings, traveling, or staying at home to knit and crochet. She also likes to live the ultimate Napa Valley experience by trying all that Napa has to offer!

SIGNORELLO Vineyard Update

Well, the 2007 Harvest is officially over! It was a great year because the weather decided to cooperate. Although we did have some heat spikes at the end of August, it was pretty uneventful in terms of weather. That makes for a good year. Now, the leaves are starting to fall off the vines and they go dormant until bud break in the spring.

Finally finished with the fermentation process, we are now getting ready to bottle some of our 2006 red wines...Pinot Noir, Zinfandel and Syrah.

Dear Pierre,

You've heard of Dear Abby, this is **Winery Dictionary** with the Winemaker. Send us your questions!

What is "grafting"? This is the horticultural practice of uniting two plants to grow as one. We use this process in the vineyards to change varietals. For example, if you have a healthy merlot vine, but want to change to a cabernet vine, you can choose to graft a cabernet vine to the merlot rootstock. It is a less expensive way to change varietals and is usually done in mid – late April.

What is the difference between French and American oak? Typically, French oak barrels contribute gentler, more integrated oak and vanilla character while American oak barrels give wine a strong, oak aroma, creamy character, and vanilla and dill flavors as well as slightly coarse tannins. Wine is also more likely to breathe through French oak barrels than American oak barrels. Barrels made from American oak were originally produced for the Bourbon industry and until recently, only Cabernet Sauvignon and Zinfandel could stand up to the aggressive aromas and flavors.

Where does the Cabernet Sauvignon grape originally come from? Thought to have spontaneously cross-bred in the 17th century, the Cabernet Sauvignon grape came to California in 1820's and is spawned from the Cabernet Franc and Sauvignon Blanc grapes.