

March 2007

Greetings Wine Club!

So far, it has been a good year at Signorello Vineyards. 18 months after the devastating fire at Mare Island that burned 100% of our inventory, we are finally back on track. You, our loyal wine club members, have been a big part in getting us back on track *and* makes working at the winery fun! We love to see everyone, so please come by the winery when you are in town and take advantage of some of the perks of the wine club: free wine tasting and use of the patio for a nice picnic!

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

2005 Zinfandel - The nose on this wonderful Zinfandel, is immediately rewarded with fragrances of strawberry jam and blueberry muffins. Ruby red in color, it has good acid balance and fruit ripeness. This pleasantly plump wine is followed with layers of raspberry, vanilla, plum, and sweet oak. Enjoy with any classic American dish: BBQ, hamburgers, pizza, or dark chocolate. Drink ability: 2007 – 2017. Priced in our tasting room at \$36, **Wine Club price is \$30.60**

2005 “Las Amigas” Pinot Noir - This California style Pinot Noir opens with hints of vanilla followed by smoky French oak and plum. This well balanced and medium bodied wine has nicely integrated tannins and a long, lingering finish with layers of cherry, pepper, and plum. Enjoy with poultry, or pasta. Drinkability: 2007-2017. Priced in our tasting room at \$38, **Wine Club price is \$32.30.**

2005 Estate Chardonnay – The nose opens with intense tropical fruit, toast and mineral aromas. Rich fruit flavors, especially of apple and pear enhance the lush palate. French oak provides a touch of spice with hints of clove, cinnamon and nutmeg. A bright apple-like crispness balances these silky, toasty layers. Drinkability: 2007 to 2013. Retail priced at \$23.00 **Wine Club price is \$19.55**

Remember that the 15% Wine Club discount is always extended!

Lobster Feast / Kobe & Cabernet Events - 2007!

We feel it is safe to say that all that attended last years first annual Lobster Feast had a wonderful time. We are back with this event for 2007 with an additional surprise: A Turf event as well, featuring Snake River Farms Kobe Beef, a new marketing partner with Signorello Vineyards. Snake River Farms is one of the few producers of Kobe Beef here in the United States. If you are not familiar with this fine product, please take a look at their website at <http://www.snakeriverfarms.com/partners/signorello.asp>

The dates for these fun events are:

- **Saturday, July 21- Lobster Feast**
- **Saturday, August 18 - Kobe & Cab Dinner**

Unfortunately, we must limit these events to our Wine Club members only as we are limited to about 100 people per event. Details and pricing will follow in late March so you have time to plan your visit...

Get to know your Winemaker – Pierre Birebent

Pierre Birebent always knew he would be a winemaker. His family owned vineyards in Algeria since 1839 before starting their vineyards in Corsica, France in 1962. Pierre received his degree from the prestigious Lycee Agricole Macon-Davaye in the Burgundy region of France. After finishing his degree, he decided to take a year off and travel around the winegrowing regions of the world...

He never went back. Pierre came to the Napa Valley for the harvest of 1985; working first for Pine Ridge Winery, then Stag's Leap Winery and finally at the Kuleto Estate Vineyards. He joined the Signorello Vineyards family in 1998, where he is now both Winemaker and Vineyard Manager.

Pierre Birebent, who oversees the vineyards as well as the winemaking, says "Tending the grapes all the way to the bottle gives me tremendous quality control. I practice the classic French style of winemaking, which means the Signorello wine style starts in the vineyard."

Pierre calls St. Helena home and has two wonderful children, Paul and Isabelle. He is also very proud of his two prize-winning Brittany Spaniels, Bandit and Zizou, who help him with his other passion.....Hunting! Be sure to say **HI** to Pierre on your next visit. Pierre is also the **FIRST** person to sign up for both of our Summer events! ☺



SIGNORELLO Vineyard Update

Last year, we tracked a Merlot vine's growth throughout the season. This year, we have a Cabernet vine within walking distance of our tasting room so that any of you visiting us can see the progress of the vine for yourselves. What's going on now? Nothing much, as we are in the last few weeks of dormancy before the weather warms up. This, along with

longer days, stimulate the dormant buds to swell and open. When this takes place, we will have the start of Bud Break and the 2007 growing season!

Dear Pierre,

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

Why are the red wines unfiltered? Filtration is a process to remove all the un-wanted impurities in wine. Because we are such a small winery, we have a lot of control over our vineyards and we can prevent the impurities from getting in the wine. By doing this, we preserve as much flavor as possible.

What is Veraison? This is the process when the berries change from green to red. The berries start to soften and sweeten with an increase of sugar. This process usually happens during July.

What is maceration? After harvest, once the red grapes are crushed, the grape skins and juice are put into a large fermentation tank. This is where red wines get their color and tannins. The maceration process usually lasts between 25 - 30 days.

What is considered an Estate wine? Here at Signorello Vineyards, 90% of our wine is estate grown. To be considered an estate wine, 100% of the fruit must be grown, aged, and bottled on the property. The only wines we make that are not estate grown are the Pinot Noir and Zinfandel.