

May 2008

Greetings Wine Club Members!

It has been quite the Spring so far! We saw bud break at the middle of March and Pierre has been up most nights fighting off the frost ever since. We had a lot of fun with some wine club members at the Pizza Party on April 19th.

Look for some more fun this summer with the 3rd Annual Lobster Feast on July 19th and I am sure we will throw in a couple of extra parties for you to enjoy.

There are lots of exciting things happening here at the winery, so make sure you check our website often to keep up with everything. For now, ENJOY YOUR WINE!

Cheers!

- Ryan Shenk, Wine Club Manager

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

Platinum Club

2005 Padrone – The reticent nose opens to blackberry, vanilla, smoky cedar, tobacco and hints of black plum. The lush, full-bodied palate continues with flavors of boysenberry, loganberry and hints of baked rhubarb. The long and lingering finish is accentuated by the young, integrated tannins.

Priced in our tasting room at \$110

Wine Club price: \$93.50

2005 “Vieilles Vignes” Estate Chardonnay – The nose on this old vine chardonnay 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.

Priced in our tasting room at \$42 **Wine Club Price: \$35.70**

Reds Only Club

2005 Padrone – The reticent nose opens to blackberry, vanilla, smoky cedar, tobacco and hints of black plum. The lush, full-bodied palate continues with flavors of boysenberry, loganberry and hints of baked rhubarb. The long and lingering finish is accentuated by the young, integrated tannins.

Priced in our tasting room at \$110

Wine Club price: \$93.50

2005 Cabernet Franc – This varietal is primarily used to give structure to the cabernet blends. However, it holds up on its own and has flavors of berries and vanilla.

Priced in our tasting room at \$44

Wine Club price: \$37.40

Winery News – 2008!

Signorello Vineyards and Snake River Farms announces the **Kobe & Cab Club**. By joining, you will receive 3 annual shipments of our Cabernet based wines along with specially selected cuts of Kobe *Wagyu* beef. Email Ryan at the winery for more details!

Calendar – 2008

3rd Annual Wine Club Lobster Feast July 19th, 2008 - \$115 per person

If you have had the chance to attend one of these Lobster Feasts in the past, you know that this is the party of the year. Mark your calendars and plan to join us for a night of fun in the sun! The party will commence at 5:30pm on our patio terrace with a little vino. Dinner will include 1 ½ lb lobsters flown in from Maine. We will also have some other special treats along with some prizes. RSVP now as spots are filling up FAST!

Get to know your Tasting Room Manager – Kathy Wood

Born and raised here in the Napa Valley, Kathy is a true local. She remembers growing up in the Napa Valley when there were only a total of 10 wineries. Now, Kathy is enjoying the high life at Signorello Vineyards. She originally came to the winery in 1998, but then left in 2000. After a brief stint at another winery, she came back in 2003 and has been here ever since.



As the Tasting Room Manager, Kathy oversees everything having to do with the tasting room. She is always tasting the wine to make sure it is good for all our wine club members and orders and re-orders all the clothing and merchandise. She is also instrumental in helping with private events, wine club parties and the everyday doings of the winery.

Kathy is a self-proclaimed “Hostess with the Mostess”. She enjoys entertaining and frequently hosts her friends for dinner and wine parties on her ranch. She also loves to garden her 1 acre plot of vegetables, making her own wine with friends, raising her chickens, playing with her grand babies and just being silly.

Kathy has been married to her husband Jim for 15 years. Jim and his father own the oldest vineyard management company in the valley. As one of the original partners in the re-opening of Freemark Abby in 1963, Kathy’s father-in-law is one of the most highly regarded wine personalities in the Napa Valley. Kathy and Jim have a total of 6 children and 4 grandchildren. They have called the Napa Valley home for, well, all their lives.

You know her. You love her. Come say HI to her next time you are in the Napa Valley!

Snake River Farms Partnership

Well, you are all aware of our partnership with this fabulous supplier of American Kobe *Wagyu* Beef and now, as a Bacchus Society Wine Club member, you are able to receive a 10% discount on Snake River Farms’ products. Visit www.snakeriverfarms.com to check out their products. Upon checkout, enter the Signorello Wine Club discount code CU91F2EO to receive 10% off your purchase. This code is good through January 1, 2009. For more information, you can contact Ryan Shenk at ryan@signorellovineyards.com.

Yountville Inn Partnership

I know you are already thinking about the 3rd Annual Lobster Feast and were wondering where to stay. Well, now you have an “in” at the Yountville Inn in Yountville, CA. Just a short drive from Signorello, the Yountville Inn offers Fieldstone fireplaces in every room, heated outdoor pool & spa as well as a variety of world class restaurants within walking distance.

The Details: Receive \$50 off room rates, seven days a week. Just mention to the reservationists that you are a Signorello Wine Club member and they will take care of you from there.

Call (707) 944.5600 or visit their website www.yountvilleinn.com to make your reservation