



SIGNORELLO

ESTATE

2007 CABERNET SAUVIGNON

ESTATE GROWN AND BOTTLED

Our estate vineyards planted in 1990 on the hillsides of our property have a variety of eastern and western exposures adding to the complexity of our wines. Crop level and vine growth are closely monitored to achieve balance and intensity of fruit character. The vineyards are densely planted (1240 vines per acre) and vertically trellised. The soils, throughout the Estate, are rocky with a moderate amount of clay which keeps the vines in balance and offers our Cabernet Sauvignon a bold yet seamless appeal.

Appellation:	100% Napa Valley Estate
Blend:	84% Cabernet Sauvignon, 8% Merlot, 8% Cabernet Franc
Harvested:	September 21 through October 15
Brix at Harvest:	Between 25.0 and 26.0
Total Acidity:	0.59
Ph:	3.78
Alcohol:	14.9%
Total Production:	2,640 cases

Tasting Notes: Our signature wine is a deep, dark red color and opens to blueberry, chocolate and vanilla. The lush, full-bodied palate continues with flavors of mulberry, cedar, leather and hints of tobacco. This wine's incredible balance and long finish is accentuated by its integrated tannins and round, lush flavors. Drinkability: Now to 2022.

Winemaking Notes: Our Estate program follows traditional French winemaking practices. Techniques include the use of extended maceration (each lot averaged 25 days on the grape skins) and frequent pumping-over (two times a day). The 2007 vintage aged for 20 months in 43% new French oak barrels that are medium & medium-plus toast. Barrels were topped monthly and racked every 6 months. To preserve fruit intensity and body, the wines were not filtered prior to bottling.

Harvest Report: 2007 looks to be a stunning vintage despite a few surprises during the growing season. The year began with dry days and very cold nights. As the spring came upon the Napa Valley, warmer days and only 60% of the normal precipitation resulted in an early bud break. As summer progressed, temperatures rarely passed the 100 degree mark and finished with warm dry days allowing for perfect ripeness and balanced acids.

