

'08



SIGNORELLO  
E S T A T E

## VIEILLES VIGNES CHARDONNAY

We are proud to present our 2008 "Vieilles Vignes." Estate Chardonnay. The grapes sourced for this native yeast fermented Chardonnay were hand picked and carefully selected from our original vineyard planted in 1980. These old vines yielded an average of 1.8 tons per acre. This Chardonnay was grown exclusively on our estate vineyard located on the Silverado Trail. The shallow, rocky hillside vineyard planted in 1980 stressed the vines sufficiently during the growing season to ensure intense varietal character. We employed a variety of techniques in managing each vineyard's microclimate including vertical trellising, leaf removal and crop reduction.

**Appellation:** 100% Napa Valley Estate

**Blend:** 100% Chardonnay

**Harvested:** September 6, 8-9, 2007

**Brix at Harvest:** 24.2

**Total Acidity:** 0.61

**Ph:** 3.54

**Alcohol:** 14.3%

**Total Production:** 640 cases



**Tasting Notes:** The nose opens with intense tropical fruit, creme brulee, honey suckle and melon aromas. The layered palate has flavors of green apple, butterscotch, meyer lemon and poached pear. French oak provides a touch of spice with hints of vanilla and cinnamon. This rich and medium bodied offering has great balance and a soft mouthfeel. Drinkability: 2009 to 2014

**Winemaking Notes:** Careful pressing of whole clusters minimized skin contact. This gentle process helps the wine achieve balance as well as develop a silky mouth-feel and enhances the aging potential. Using native yeasts, the wine fermented at 50 degrees in French oak barrels with 8% of the wine undergoing a second, malolactic fermentation. Tonnelleries: François Frères and Damy. Oak types: Allier, and Tronçais. 28% new oak.

**Harvest Report:** The 2008 growing season started off with intense storms, but quickly disappeared by spring as the valley received about about 60% of normal rainfall. The spring produced one of the longest frost periods of the last 30 years with over 21 days at below freezing and caused many sleepless nights. A cold spring turned to triple digit heat in early summer. From a season that might have set a larger than normal crop, after the fruit set, fewer clusters with smaller berries appeared to be the norm. A week-long heat spell in early September ratcheted up the picking and all fruit decided to be ready at once. Overall, the 2008 crop will have lower yields, but will be of the highest quality.