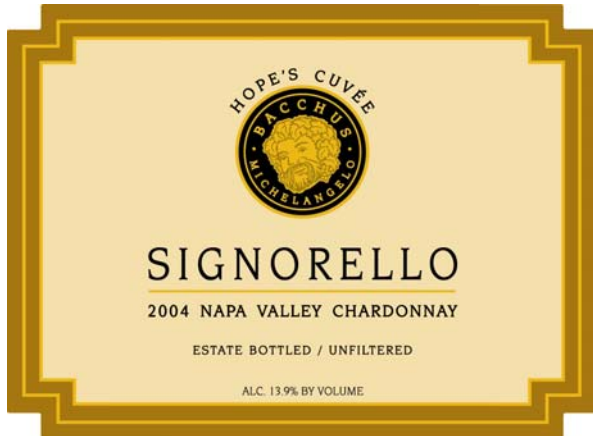


2004 HOPE'S CUVÉE CHARDONNAY



**Harvested at 24.6 Brix, on
September 14-15, 2003
14.2% Alcohol
0.65 TA / 3.40 PH
94 six-packs produced
Release Date: August 24, 2005**

Hope's Cuvée was first made in 1994, in the memory of Ray Signorello Jr.'s mother, Hope Signorello. This wine not only is made with the highest quality fruit, but it is made with passion, devotion and love from the Signorello family. We miss you Hope!

2004 HARVEST REPORT: Winemakers are predicting a memorable vintage for 2004 with fruit that bears the imprint of an early spring and a slow and steady ripening period that ended with a fast, hot finish several weeks ahead of traditional harvest timelines. Positive reports extend out beyond Signorello Vineyards as good news came covering multiple varietals and districts. The white wines are powerful and aromatic and the reds are concentrated, deeply colored wines with firm acidity and full tannins.

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 in French oak barrels with 40% malolactic fermentation to preserve the natural acidity. Tonnelleries: François Frères and Damy. Oak types: Allier, and Tronçais. The wine spent 10 months on the lees in French oak (50% new) followed by bottling on August 24, 2005. The Hope's Cuvée represents the best two barrels from the entire estate program selected through extensive tastings by our Proprietor, Ray Signorello Jr.

TASTING NOTES: The nose opens with apple and mineral aromas. Ripe fruit flavors, especially of apple and pear enhance the broad palate. French oak provides a touch of spice with hints of clove, cinnamon and nutmeg. Hope's Cuvée is very similar to our Estate Chardonnay but with an extra dimension of depth and concentration from the meticulous barrel selection. Drinkability: Now to 2013.

VINEYARD NOTES: Hope's Cuvée was grown exclusively on our estate vineyard on the east side of the Silverado Trail in the Oak Knoll area. This 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 micro-climate including vertical trellising, leaf removal, and crop reduction.

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