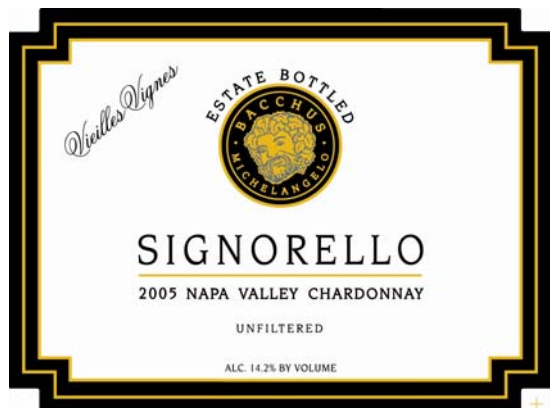


SIGNORELLO VINEYARDS

2005 CHARDONNAY ESTATE- *Vieilles Vignes*



100% NAPA VALLEY, CHARDONNAY, ESTATE
GROWN

HARVESTED AT 24.5 BRIX

14.2% ALCOHOL

0.56 TA / 3.62 PH

CASES PRODUCED: 289

HARVEST DATE: OCTOBER 1, 2005

We are proud to present our 2005 Chardonnay Estate "Vieilles Vignes." The grapes sourced for this unfiltered native yeast fermented Chardonnay were hand picked and carefully selected from our original vineyard planted in 1980. These 25 year old vines yielded an average of 1.8 tons per acre.

2005 HARVEST REPORT: Conditions for growing grapes in Napa valley in 2005 have been very good. Healthy winter rains and a warm dry spell in late march proved to be just right for this years bud break, which was right on schedule. The relatively cool growing season slowed development but overall, growers and vintners are in agreement that the vineyards had never looked better in Napa Valley. The health of the vines was speculated to be partly due to the 2004 lower crop level, which allowed vines to store good carbs for the 2005 growing season.

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 30 % of the wine undergoing a second, malolactic fermentation. Tonnelleries: François Frères and Damy. Oak types: Allier, and Tronçais. The wine spent 10 months on the lees in French oak followed by racking and bottling in June 2006..

TASTING NOTES: 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: 2006 to 2013

VINEYARD NOTES: This Chardonnay was grown exclusively on our estate vineyard located on 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 microclimate including vertical trellising, leaf removal and crop reduction.

4500 Silverado Trail
Napa Valley, California 94558-1100
Phone 707 255-5990 Fax 707 255 5999
Email info@signorellovineyards.com Website: www.signorellovineyards.com