

# SIGNORELLO

VINEYARDS

## 2006 "Vieilles Vignes" ESTATE CHARDONNAY



APPELLATION:	100% NAPA VALLEY ESTATE
BLEND:	100% CHARDONNAY
BRIX AT HARVEST:	24.4
TOTAL ACIDITY:	0.63
PH:	3.55
HARVESTED:	SEPTEMBER 20 - 21, 2005
ALCOHOL:	14.1%
TOTAL PRODUCTION:	672 CASES

*We are proud to present our 2006 "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 26 year old vines yielded an average of 1.8 tons per acre.*

**2006 HARVEST REPORT:** After a year that kept grape growers on their toes, vintners and winemakers breathed a sigh of relief as the 2006 harvest closed. Flooding kicked off the New Year in Napa Valley, which made for great TV footage, but did little damage to the dormant vines, as cover crops stabilized soils in the vineyards. In mid July, a record-setting heat wave lasted about ten days, but with the crop a few weeks behind, damage was almost nil. According to Pierre Birebent, the overall quality of 2006 looks outstanding and should be an excellent vintage.

**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.

**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: 2007 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.

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