

'07

SIGNORELLO

VINEYARDS

PINOT NOIR: LAS AMIGAS VINEYARD

The "Las Amigas Vineyard" located in the Carneros district of the Napa Valley was formally owned by the Martinis, and then sold to Andy Beckstoffer in 1992. The vineyard was planted with clone 113, which provides us with high quality, small berries, and low yields. Signorello Vineyards has been harvesting grapes from this vineyard for many years, creating award winning Pinot Noirs that reflect typical Burgundian winemaking techniques and incredible Napa Valley fruit.



Appellation: Napa Valley, Carneros

Blend: 100% Pinot Noir

Harvested: September 7, 2007

Brix at Harvest: 25.6

Total Acidity: 0.64

Ph: 3.76

Alcohol: 14.2%

Total Production: 104 cases

Tasting Notes: This Burgundian style Pinot Noir opens with hints of vanilla and strawberry followed by smoky French Oak and cherry. This well balanced and medium bodied wine has nicely integrated tannins and a long, lingering finish with layers of cherry, pepper, bay leaf and raspberry.

Winemaking Notes: De-stemmed Pinot Noir grapes were cold macerated for 72 hours in open-top tanks before fermentation on native yeasts. The must was punched down three times daily during 14 days of fermentation, then pressed and racked to the tank. After settling out in the tank for 24 hours, the wine was inoculated for malolactic fermentation (MLF) and barreled down in 45% new French Oak (François Freres, Sirugue, and Damy.) Following traditional Burgundian techniques that advocate minimal handling, the wine was neither filtered nor fined with only one racking before bottling on February 3, 2009.

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, 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, but it did spike over Labor Day weekend. This helped to boost the sugar development we were looking for to complement the excellent acid structure.