

SIGNORELLO VINEYARDS

2005 SYRAH ESTATE



96 % NAPA VALLEY SYRAH
4 % NAPA VALLEY VIOGNIER
HARVESTED AT 26 BRIX, ON OCTOBER
24, 2005
14.2% ALCOHOL
319 CASES PRODUCED
RELEASE DATE: SEPTEMBER 2007

WINEMAKING NOTES: Our goal is to produce a full bodied complex wine in the Northern Rhone style that will age gracefully for many years. The must was pumped over 2 times daily to optimize extraction of the phenolic components (color and tannin). The wine was fermented and remained on the skins for 16 days before pressing and racking into 36% new French oak barrels for 14 months. The wine was bottled on December 12, 2006 without filtration.

2005 HARVEST REPORT: The front page of the Napa Register in the middle of the 2005 harvest wrote: "Vintners call 2005 wine grape harvest second largest, one of the best vintages". Moderate weather conditions throughout the harvest season provided a slow and steady rate of maturation, which was confirmed by fully developed flavors tasted, and the ripe stems and seeds seen in the fruit as it came into the winery. These conditions produced good quality, coupled with rich color in the skins and good acidity, producing dark, flavored wines.

TASTING NOTES: The 4% Viognier co-fermented with the syrah adds a nice floral component of clove and lavender. This well balanced, medium bodied wine has very nice tannins that lead into flavors of roasted coffee, pepper, vanilla, and mulberry. Enjoy with lamb, duck, venison, or steak. Drinkability 2006-2015.

VINEYARD NOTES: Our estate Syrah vineyard was planted in 1992 and is located on the Silverado trail in the Oak Knoll district. The split canopy maximizes the ripening of the fruit. Leaf removal, fruit thinning and dry farming are used to achieve the perfect maturity for these varieties.

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