

'07



SIGNORELLO  
E S T A T E

## LUVISI VINEYARD ZINFANDEL

Our Zinfandel grapes are sourced from the "Luvisi Vineyard" located on the Silverado Trail, in the Calistoga area of the Napa Valley. Because of the vines' age and the marginal soils, the crop yield remains low yielding. This old vineyard, originally planted in the early 1900's on rugged terrain, paves the way to produce fruit with intense flavors that make this wine truly special. We are truly proud to make it one of the few wines that does not come from our own estate.



**Appellation:** 100% Napa Valley

**Blend:** 100 % Zinfandel

**Harvested:** September, 6, 2007

**Brix at Harvest:** 25.5

**Total Acidity:** 0.62

**Ph:** 3.57

**Alcohol:** 14.7%

**Total Production:** 270 cases

**Tasting Notes:** The nose is immediately rewarded with fragrances of blackberry and blueberry. Ruby red in color, it has good balance with nice acids. This pleasantly plump wine is followed with layers of raspberry, blueberry and hints of vanilla, anise and sweet oak. Enjoy with a pork shoulder braised with caramelized onions or some dark chocolate. Enjoy now through 2017.

**Winemaking Notes:** Our goal is to make classic California Zinfandel using traditional French techniques that enhance fruit character and balance. We de-stemmed the grapes, fermented and pumped over 2 times daily. The must was pressed at dryness and aged for 13 months in barrels. We used a combination of French and American Oak. (17% new American Oak and 18% new French Oak)

**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.