



1999 ZINFANDEL – LUVISI VINEYARD

86% Zinfandel

7% Alicante

7% Syrah

Harvested at 24.9 Brix, on September 29, 1999

13.9 % Alcohol

0.52 TA/3.53pH

258 cases produced

Release Date: July 2001

HARVEST NOTES: The 1999 Napa Valley growing season was long and cool allowing us to harvest extraordinarily clean, healthy grapes with excellent acidity and mature varietal fruit flavors. With growing conditions in 1999 similar to 1998, but cooler, grape clusters were very healthy with no sunburn. This year Napa Valley experienced its typical difference in daytime (warm) and evening (cool) temperatures that create optimal conditions for the development of balanced sugar and acid levels. Other than a trace of precipitation in mid September, rain was not an issue in 1999. Yields averaged 2.75 tons/acre in 1999.

WINEMAKING NOTES: Our goal is to make a classic California Zinfandel using traditional French techniques that enhance fruit character and balance, a blend of Zinfandel, with a small addition of Alicante and Syrah, and a combination of French and American oak. The grapes were lightly crushed and destemmed. Fermented and punched down in open-top fermenters, the must was pressed at dry and aged 16 months in barrels (25% New American oak and 25% New French Oak; the rest was in two year old French barrels). The wine was not filtered before bottling on March 15, 2001.

TASTING NOTES: A full bodied complex Zinfandel; inky purple in color, lush ripe aromas, and rich, chewy berry flavors of blackberry, blueberry and hints of plum and vanilla on the finish. Drinkability: now - 2010.

VINEYARD NOTES: Our Zinfandel grapes are sourced from the Luvisi Vineyard located on the Silverado Trail, in the Calistoga region of the Napa Valley. These old vines were planted back in the early 1900's on rugged terrain. Because of the vines' age and the marginal soils, the crop yield remains very low. This old vineyard produces fruit with intense flavors that make this wine truly special!

4500 Silverado Trail
Napa Valley CA 94558
707 255 5990 Fax 707 255 5990

e-mail signorellowines@aol.com website signorellovineyards.com