

SIGNORELLO

E S T A T E

2019 PADRONE

APPELLATION:	100% Napa Valley Estate
BLEND:	86% Cabernet Sauvignon 8% Cabernet Franc 3% Merlot 3% Malbec
TOTAL ACIDITY:	6.0 g/L
PH:	3.91 RS: 0.5 g/L
ALCOHOL:	14.9%
PRODUCTION:	712 cases
ACCOLADES:	96 points - Vinous, Antonio Galloni, Jan. 2022 95 points - James Suckling, Nov. 2021 95 points - Decanter Magazine, Feb. 2022 95 points - The Wine Advocate, Mar. 2023

Padrone is created in honor of Ray Signorello Sr., a visionary whose life was as full of character as our wines. It is a seamless integration of supple tannins, intense varietal aromas and rich flavor that expresses the utmost quality of the Estate. The grapes for this proprietary Cabernet Sauvignon are sourced from the best blocks of our extremely rocky hillside vineyard. This is a deeply concentrated wine with layers of complexity designed for extended aging.

TASTING NOTES:

The 2019 “Padrone” Cabernet Sauvignon is the perfect example of finesse and power. It displays the sublime terroir of the estate vineyards with textural richness and elegance. Copious dark fruit, crème de cassis, graphite, dark cocoa nibs, espresso and violet saturate the nose. This aromatic complexity builds on the palate with a long, savory finish. The purity of fruit is the harmonious energy that makes this wine absolutely enticing. Seductively opening into notes of spice, lavender and licorice with more time in glass, “Padrone” is the very best that we have to offer.

WINEMAKING NOTES:

The grapes were picked in the range of 24.5-26 Brix. The vintage yielded compact berries with concentrated flavors, in spite of the high yields. The grapes were destemmed, thoroughly hand sorted and fermented with native yeast. 18 months in 55% new French Oak allowed the wine to soften with the aromas developing harmoniously. The wine is unfinned and unfiltered.

VINTAGE NOTES:

2019 will always remain a special vintage as it marks the first for our new production team with Priyanka, Celia and Steve. As a vintage, it will be remembered as a long, cooler vintage with plenty of hang time allowing for optimum flavor development. A wet winter refilled ground reserves allowing for big canopies and good yields. A moderate summer extended into a cooler fall season with the fruit preserving good acids and fruit concentration.

