

SIGNORELLO

E S T A T E

2022 HOPE'S CUVÉE CHARDONNAY

APPELLATION:	100% Napa Valley Estate		
BLEND:	100% Chardonnay		
TOTAL ACIDITY:	5.1 g/L		
PH:	3.60	RS:	1.1 g/L
ALCOHOL:	14.4%		
PRODUCTION:	430 cases		
ACCOLADES:	96 points - Decanter, May 2024		

Hope's Cuvée Chardonnay showcases our utmost dedication to excellence, named in honor of my mother, Hope Signorello. It benefits from an intimate understanding of our 5.12 acre parcel on the west side of our hill. Planted 43 years ago with clonal selections from one of the region's earliest outstanding vineyards, it is now one of the oldest Chardonnay vineyards in Napa Valley. Night-time hand-harvesting into small trays protects the varietal's refined and delicate flavors. This naturally fermented, unfinned & unfiltered Chardonnay can be enjoyed over the next 15 years.

TASTING NOTES:

The 2022 Chardonnay captivates vibrant aromas of bright citrus, lime, honey, and a delicate minerality reminiscent of chalk. There are delightful undertones of baked lemon meringue pie, adding a rich and comforting layer to its fragrance. On the palate, the wine opens with lively acidity, a testament to the ideal ripening conditions of the vintage. The mid-palate continues with notes of quince and pear and offers a mix of green and caramelized apples lingering on a long, textured finish.

WINEMAKING NOTES:

Harvesting decisions were guided by a focus on flavor, texture, and aromatics. The younger vines were picked first, followed by the older vines, originally planted in 1980. Each lot was whole cluster pressed, with fermentation taking place in barrels using native vineyard yeast. The wine was aged in 50% new oak, in 2/3 228L barrels and 1/3 500L puncheons. Weekly bâtonnage was performed, enhancing the wine's mouthfeel and texture. After ten months of aging in barrels, the wine was gently bottled.

VINTAGE NOTES:

The 2022 growing season unfolded with remarkable consistency, aside from a few brief heat spikes in May and June. July and August provided perfect ripening weather, with daytime temperatures ranging from the upper 80s to mid-90s. However, on Labor Day, Napa Valley endured a week-long heatwave, with temperatures exceeding 100°F. While some sites were more impacted than others, well-managed vineyards demonstrated resilience, bouncing back admirably. This Chardonnay was harvested before the heatwave, allowing it to retain its bright expression in its youth while also possessing the structure to age gracefully.



4500 Silverado Trail Napa, California 94558

| 707.255.5990

| signorelloestate.com