

# SIGNORELLO

VINEYARDS

## 2006 SETA



APPELLATION:	100% NAPA VALLEY
BLEND:	60% SEMILLON 40% SAUVIGNON BLANC
HARVESTED:	SEMILLON: OCTOBER 6, 2006 SAUVIGNON BLANC: OCTOBER 2, 2006
BRIX AT HARVEST:	24.3
TOTAL ACIDITY:	0.60
PH:	3.50
ALCOHOL:	14.1%
TOTAL PRODUCTION:	653 CASES

This barrel fermented blend of 60% Semillon, 40% Sauvignon Blanc is made in the style of traditional white Graves from Bordeaux. The grapes for this wine are sourced from our low yielding vines located on the Silverado Trail in the Oak Knoll district. "Seta", meaning silk in Italian, appropriately describes this lush silky blend of two noble varieties.

**2006 HARVEST REPORT:** After a year that kept grape growers on their toes, vintners and winemakers breathed a sigh of relief as the 2006 harvest closed. Flooding kicked off the New Year in Napa Valley, which made for great TV footage, but did little damage to the dormant vines, as cover crops stabilized soils in the vineyards. In mid July, a record-setting heat wave lasted about ten days, but with the crop a few weeks behind, damage was almost nil. According to Pierre Birebent, the overall quality of 2006 looks outstanding and should be an excellent vintage.

**WINEMAKING NOTES:** The wine was 100% barrel-fermented to enhance the fruit's unusually rich and complex flavors. After whole-cluster pressing, the juice was racked into 26 % new French oak barrels for primary fermentation induced by native yeasts. The entire lot remained on the lees for 10 months before racking, blending and bottling. Tonnelleries: François Frères, Damy, Seguin Moreau. Oak types: Allier, Vosges, and Tronçais.

**TASTING NOTES:** This full bodied wine has a spicy nose offering hints of passion fruit, peach, pear, and honeydew melon. Crisp flavors of fresh fruit balance the rich vanilla and mineral overtones. The long juicy finish lingers with aftertastes of vanilla and pear. Drinkability: 2007-2015.

**VINEYARD NOTES:** The fruit for this wine comes from our vineyard near the Napa River in the Oak Knoll district. Bordering the Stags Leap District, this vineyard is dry-farmed and closely monitored during the growing season. Significant vineyard management techniques include vertical trellising, cluster thinning and leaf removal. Our goal is to attain the proper balance between fruit production and vine growth.

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