

# Signorello Estate Napa Valley

Trim Cabernet Sauvignon, California	\$14.99
Edge Cabernet Sauvignon, North Coast	\$25.99
Fuse Cabernet Sauvignon, Napa Valley	\$35.99
Signorello Hope's Cuvee Chardonnay, Napa Valley	\$89.99
Signorello Estate Cabernet Sauvignon, Napa Valley	\$99.99



# SIGNORELLO

E S T A T E

## ESTATE HISTORY

Ray Signorello Jr. began his journey as winemaker and vineyard owner in the Napa Valley during the mid 1980's. Ray, born in San Francisco, California, moved to Vancouver, Canada where the Signorello family continues to maintain their permanent home. Ray divides his time between San Francisco, Napa Valley, Vancouver and business related travel. Rays' father, Ray Sr. initiated the vineyard project during the mid 1970's by purchasing the 100-acre estate located on the Silverado Trail in the beautiful Napa Valley. Ray Sr. worked side by side with Ray Jr. establishing the winery's reputation for excellence until his passing in the fall of 1998.

The Signorello's original plan was to grow quality grapes to sell to existing wineries, but the harvest of 1985 changed this plan into a new level of evolvement. After years of providing grapes to award winning wineries, the bountiful crop allowed the Signorello's to custom crush a selection of grapes. This opportunity further demonstrated what fabulous wine these vineyards were capable of producing. The project continues to grow, as do the spectacular 53 acres planted in several different varietals. Ray's continuing effort represents the invested energies that created this reality from a dream.

In 1986, the Signorello's began the second phase of the venture; this was the building of the main winery structure. This beautiful building was used for barrel storage, wine tasting, and retail sales. Along with the building of the winery, wine production was expanded to include Cabernet Sauvignon and Pinot Noir. By the end of the 1980's the Signorello family was thoroughly committed to making wine as well as growing grapes. The decade of the nineties proved to be pivotal for Signorello Estate. In 1990, the first planting of red varietals began on the property- Cabernet Sauvignon, Cabernet Franc, Merlot, and Syrah.

What brought the Signorello's to the Napa Valley was the romantic side of winemaking; growing grapes, working the land, and enjoying the wine country lifestyle of camaraderie, good wine and great meals. While the valley lifestyle is a very real part of the business, there is a serious responsibility to making a dream become a reality, both father and son realized this fact early in the endeavor.

This venture was a dream; now it is reality. We have enjoyed every moment of it, and we look forward to continuing on to make quality wines from the Napa Valley!



**TRIM**

# 2010 Cabernet Sauvignon

## California

*Sophisticated Flavor, Sensible Value*

83% Cabernet Sauvignon

9% Merlot

8% Syrah

Alcohol: 13.8%

TA: 0.66/PH: 3.4

Bottle date: April 9/10, 2012

Production: 9,994 cases

“Smoky oak, vanilla, a touch of mint, and red fruit.  
Gentle use of oak. Soft fruit leads to lush, defined fruit.

Pleasing sweet finish.”

90 Points. Affairs of the Vine

### **WINEMAKING PHILOSOPHY**

At TRIM Wines, we strive to make a Cabernet Sauvignon using only the best fruit in California. The goal is to make a wine with concentrated fruit flavors and good acid balance, without compromising on quality. By producing a wine with these complex attributes, we can bottle a wine that has early accessibility, but also has the potential to age in the bottle for years to come.

### **VINEYARD NOTES**

TRIM is a well-crafted Cabernet Sauvignon sourced from outstanding vineyards in California. Our winemaking team works with some of the best vineyards to produce a lush, well balanced, and fruit forward Cabernet Sauvignon. Blended with Merlot and Syrah, this is the best valued wine on the market.

### **2010 CALIFORNIA HARVEST NOTES**

The 2010 California harvest was characterized by a long, cool growing season that ended with a surprising heat spike that allowed grapes to reach maturity. Many regions reported fruit with higher acids, lower sugars, and deep flavor, as well as lower than normal yields. Expect good to very good wines in 2010 with lower alcohol levels and ripe, concentrated fruit.

## 2010 **EDGE** FACT SHEET

- 86% Cabernet Sauvignon
- 9% Syrah
- 5% Merlot
- 13.8% Alcohol
- 0.66 TA / 3.4 pH
- Bottling Date: April 16, 2012
- 18,487 cases

"Orange peel melds nicely with the black raspberry fruit on the nose. The fruit, spice and tannins are well-balanced. Good mouth feel and structure."  
- 90 Points. Affairs of the Vine

2012 Decanter Wine Awards Commended Medal Recipient

**WINEMAKING NOTES:** The Edge Cabernet program includes gentle handling of the grapes at harvest. Complete sorting and de-stemming is done before crushing and fermentation: 25 days to complete fermentation with pump-overs twice daily. After pressing, the wine is aged in French and American oak for a minimum of 15 months.

**VINEYARD NOTES:** The 2010 Edge Cabernet Sauvignon was sourced from selected North Coast vineyards. The North Coast includes Napa, Mendocino, Sonoma and Lake Counties. The vineyards were chosen for both high quality fruit and tannin structure. The crops were carefully thinned to insure low yields and high quality.

**HARVEST NOTES:** The 2010 vintage started out very slowly with a long cool growing season. This came to an end late in the season with three heat spikes over 100 degrees. The vineyard managers that played it safe with the canopy management were rewarded with ripe, full and structured fruit. Look for excellent wines from 2010.

# FUSE WINE

NAPA VALLEY 2010 CABERNET SAUVIGNON

CABERNET + SYRAH... IGNITE YOUR PALATE!

*A Modern Napa Valley Cabernet*

82% Cabernet Sauvignon	0.59 TA
15% Syrah	3.64 pH
3% Merlot	4,539 cases produced
	13.8% Alc./Vol

“Sweet berries just burst out of the glass. White pepper hails down the mid palate, sprinkling the ripe bounty of blue fruit. Well-crafted and balanced.”

92 Points. THE TASTING PANEL

## WINEMAKING NOTES

Our program follows traditional French winemaking practices with techniques including the use of cold soaking and extended maceration (averaging 23-32 days) and frequent pumping over. Prior to bottling, the Cabernet Sauvignon, Syrah, Merlot, and are aged separately in both French and American Oak for fifteen months. Barrels are racked once every six months.

## VINEYARD NOTES

The Fuse Cabernet Sauvignon is sourced from premier Cabernet Sauvignon, Syrah, and Merlot vineyards in the Napa Valley.

## 2010 HARVEST REPORT

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## HOPE'S CUVÉE CHARDONNAY

Hope's Cuvée Chardonnay is the utmost dedication to excellence, named in honor of my mother, Hope Signorello. To produce a wine of great significance, it takes a judicious selection of the absolute finest barrels and an intimate understanding of our 30 year old Napa Valley Estate vineyard. The vines are hand harvested at night in small picking trays, allowing us to protect the refined and delicate flavors of Chardonnay. Hope's Cuvée is bottled unfinned and unfiltered allowing this wine to be enjoyed now or for years to come.



Appellation: 100% Napa Valley Estate  
Blend: 100% Chardonnay  
Harvested: October 2-3, 2010  
Brix at Harvest: 24.8  
Total Acidity: 0.55  
Ph: 3.65  
Alcohol: 14.6%  
Total Production: 530 cases

"The Hope's Cuvée is rich, explosive and beautifully layered. Honey, almonds, orange blossoms and butterscotch all burst onto the palate in a voluptuous creamy style of Chardonnay long on balance and harmony." 93 Points.

Antonio Galloni, Robert Parker's The Wine Advocate

**WINEMAKING NOTES:** Careful pressing of whole clusters minimized skin contact. This gentle process helped the wine achieve balance as well as develop a silky mouthfeel and enhances the aging potential. Using native yeasts, the wine fermented in French oak barrels with 100% malolactic fermentation to preserve the natural acidity. Tonnelleres: François Frères and Damy. Oak types: Allier, and Tronçais. The wine spent 10 months on the lees in French oak (40% new) prior to bottling.

**HARVEST REPORT:** A wet winter after the three previous dry years pushed bud break, flowering and fruit-set back by three weeks. Luckily, due to a lot of cloud cover, there was very little frost damage. Summer brought cooler than normal temperatures, creating a later than average veraison. A triple digit heat spike in August startled grapegrowers, but good canopy management prevented any damage to the grapes. Overall, the 2010 vintage produced smaller yields than previous years, but with excellent fruit quality.

## CABERNET SAUVIGNON

Our estate vineyards planted in 1990 on the Napa Valley hillsides east of the Silverado Trail provided the grapes. A variety of exposures increased the wines complexity. Western slopes: Cabernet Sauvignon and Merlot. Eastern slopes: Cabernet Franc and a second Cabernet Sauvignon vineyard. Crop level and vine growth were closely monitored to achieve balance and intensify fruit character. The vineyards are densely planted and vertically trellised. The rocky soil with moderate amount of clay provides excellent drainage.



Appellation: 100% Napa Valley Estate  
 Blend: 93% Cabernet Sauvignon, 7% Cabernet Franc  
 Harvested: October 1st - October 20th, 2010  
 Brix at Harvest: 26.5  
 Total Acidity: 0.59  
 Ph: 3.77  
 Alcohol: 14.4%  
 Total Production: 2,051 six-bottle cases

"It shows gorgeous inner perfume allied to dark tonalities of fruit in a deep, richly expressive style." 91-93 Points.

Antonio Galloni, Robert Parker's The Wine Advocate.

"An excellent wine with fine fruit character and overtones of toast, roasted nut, and vanilla." 4 1/2 Stars.

Ronn Wiegand, M.W., M.S., RESTAURANT WINE.

**WINEMAKING NOTES:** Our Estate program follows traditional French winemaking practices. Techniques include the use of extended maceration (each lot averaged 25 days on the grape skins) and frequent pumping-over two times a day. The 2010 vintage aged for 16 months in 45% new Tronçais, Nevers, and Alliers Oak (thin-staved, medium & medium-plus toast Chateau Ferre barrels). Tonnelleries: Seguin Moreau, Radoux, Demptos, and Taransaud. Barrels were topped monthly and racked every 6 months. To preserve fruit intensity and body, the wine was not filtered prior to bottling.

**HARVEST REPORT:** A wet winter after the three previous dry years pushed bud break, flowering and fruit-set back by three weeks. Luckily, due to a lot of cloud cover, there was very little frost damage. Summer brought cooler than normal temperatures, creating a later than average veraison. A triple digit heat spike in August startled grapegrowers, but good canopy management prevented any damage to the grapes. Overall, the 2010 vintage produced smaller yields than previous years, but with excellent fruit quality.