

SIGNORELLO

2016 Hope's Cuvée Chardonnay

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 36 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 wild yeast and unfiltered Chardonnay can be enjoyed over the next 12 years.

Appellation: 100% Napa Valley Estate
Blend: 100% Chardonnay
Case Production: 594 cases
Alc: 14.1%

WINEMAKING NOTES

Careful pressing of whole clusters minimized skin contact. This gentle process helped the wine achieve balance and develop a silky mouth-feel with enhanced aging potential. The wine fermented in French oak barrels with 50% undergoing malolactic fermentation, (Tonnelleries: Francois Frères, Damy, Gauthier, and Latour Oak type: Allier and Tronçais, medium and medium + toast). The wine then spent 9 months on the lees in French oak barrels (50 % new) prior to bottling without filtration.