SIGNORELLO

Ε

2021 PADRONE

APPELLATION: 100% Napa Valley Estate

87% Cabernet Sauvignon BLEND:

8% Cabernet Franc

4% Merlot

1% Malbec

TOTAL ACIDITY: 6.6 g/L

PH: 3.81 RS: 0.5 g/L

14.7% ALCOHOL: PRODUCTION: 1,277 cases

ACCOLADES: 98 points - Jeb Dunnuck, Jan. 2025

97 points - Decanter, Sep. 2024

97 points - Vinous, Antonio Galloni, Dec. 2023

97 points - Wine Enthusiast, Apr. 2024

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:

An homage to our charismatic founder, the "Padrone" Cabernet Sauvignon is the inimitable expression of our estate vineyards defining the elegance and richness that comes naturally to the site. Concentrated, intense dark cherry, plum, crushed potpourri, dried herbs, cedar and earthy notes lead the exceptional finesse and purity of this wine. It is texturally rich, resonant and persistent.

WINEMAKING NOTES:

The grapes were picked in the range of 24.5-26 Brix. The vintage yielded concentrated berries with compact flavors, with restricted yields. The grapes were destemmed, thoroughly hand sorted and fermented in SS tanks with focus on maceration and extraction. 18 months in 50% new French Oak allowed the wine to soften with the aromas developing harmoniously. The wine is bottled unfined and unfiltered.

VINTAGE NOTES:

2021 came as a welcome relief on the heels of a stressful 2020 vintage. It was recorded as one of the driest years with limited rainfalls supply. Cool nights and full sun days with no danger of major heat spikes, resulted in a small crop but with near perfect flavor development and concentration. The resulting wines are well structured, showing power and fine quality tannin expressions. Their complexity will continue to unveil over the next few decades.



