



CHAPPELLET

2019 Signature Cabernet Sauvignon Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept 25 – Oct 30, 2019
25.0° – 28.0° Brix at Harvest
14.5% Alcohol
TA – .58g/100ml
pH – 3.78

Wine Blend

77% Cabernet Sauvignon
12% Petit Verdot
8% Malbec
3% Merlot

The Wine

The Signature Cabernet Sauvignon has been our foundational wine for more than five decades. It is a benchmark for the long-lived hillside wines of the Napa Valley; full of structure and aging potential, yet seductively forward in its concentrated varietal character. The dry, rocky soils of Pritchard Hill produce small, intensely flavorful grapes. Crop thinning allows for full, even ripening and elevates flavor complexity.

Growing Season & Harvest

The 2019 growing season began with cool, rainy weather throughout winter and spring, which delayed budbreak slightly and resulted in a robust crop and vigorous canopies. To create the desired vine balance, we thinned leaves and clusters extensively, doing as many as three fruit-dropping passes depending on the needs of each vine. The weather remained temperate throughout summer, followed by perfectly timed warm weather in October. As a result, our early ripening grapes yielded wines with dazzling aromatics, lovely energy and pure, fresh flavors, while our later-ripening varieties provided gorgeous color and concentration, with supple tannins and rich, soaring flavors.

Tasting Notes

Luxuriously dark and concentrated, this wine displays alluring aromas of cassis, dark cherry, spiced plum, chocolate, and sweet baking spices, with hints of toasted oak, cardamom, clove and vanilla from French oak aging. On the palate, this wine is voluptuously full bodied, with a lavish structure and supple tannins framing the ripe dark berry and black currant flavors. As it glides to a long resonant finish, sophisticated hints of espresso, cedar cigar box, anise and fresh herbs emerge, adding nuance and depth.