



CHAPPELLET

David Pirio
Vineyard Manager

Born and raised in the Napa Valley, David Pirio has the terroir of the valley in his bones. As the vineyard manager guiding Chappellet's estate since 1984, the rocky slopes of Pritchard Hill is the terroir Dave knows best. Over the years, he has learned the nuances of every inch of Chappellet's 104 cultivated acres of Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot and Chenin Blanc.

With elevations climbing from 800 to 1,800 feet, managing Chappellet's Pritchard Hill Estate Vineyard is an awesome task. Each varietal and each of the mountain's numerous vineyard blocks requires specific care and attention to thrive. Over the past 30+ years, Dave has learned the subtleties and sweet spots of each block, and works closely with Winemaker Phillip Corallo-Titus to continually improve the quality and flavorful intensity of Chappellet's mountain-grown fruit.

Dave is also the point person for Chappellet's sustainable farming efforts. Under his direction, Chappellet has become a proving ground for sustainable farming and non-chemical pest management practices, ultimately leading to the vineyard's organic certification in 2012. The techniques used by Dave and his skilled, year-round vineyard team keep the vineyards healthy and thriving, while allowing each distinctive block the opportunity to express itself individually. In addition to farming organically, these practices include the use cover crops, bird boxes and on-site composting.

Dave's background also includes training in both winemaking and vineyard management. Prior to joining Chappellet as vineyard manager, Dave worked as the assistant viticulturist for Christian Brothers and as part of the cellar team at Grgich Hills. Dave holds a degree in viticulture from UC Davis. He lives in Yountville with his wife, Vickie, and their two children.