

1975 CABERNET SAUVIGNON

VINTAGE NOTES, Winemaker Joe Cafaro

VINTAGE: A normal rainfall of 30 inches brought sufficient moisture for the vines to produce their average yield of 2.5 tons per acre. A cool summer delayed harvest of our cabernet and merlot grapes approximately two weeks; they were picked between October 15th and 23rd at an average of 23% sugar.

VITICULTURE: The 1975 Cabernet Sauvignon was produced entirely from estate grown grapes from Chappellet's hillside vineyards on the eastern slope of Napa Valley. The dry, rocky soils and lack of irrigation restrict the vines to low yields of intensely-flavored fruit.

VINIFICATION: The grapes are fermented and macerated (to soak new wine on its skins) in stainless steel tanks for up to four weeks, which enables the tannins to become richer, softer and more developed. After the wine is drawn from the tanks, it is aged in French oak barrels for 20 months, followed by an additional one to two years of bottle aging before release.

AROMAS AND FLAVORS: Ripe cherry, tea and leather are complemented by excellent natural acidity which gives the backbone needed for a long life.

TECHNICAL DATA:

Composition: 83% Cabernet
 17% Merlot
Production: 6,300 cases