

1987 CABERNET SAUVIGNON, "SIGNATURE" RESERVE

VINTAGE NOTES, WINEMAKER PHILLIP CORALLO-TITUS

1987 VINTAGE: Late cabernet bloom was followed by hot, late spring temperatures, creating some shatter and slightly reducing crop levels. Continued hot weather brought about an early verasion and resulted in rapid, even ripening. With no interruption from rainfall, harvest was fast and furious, with all grapes harvested in the first two weeks of September. 1987 is considered to be one of the best vintages in the current drought cycle, and possibly Chappellet's finest in recent history.

AROMAS: Attractive ripe berry fruit and chocolate combine with nuances of cedar, herbs and spice. Concentrated aromas reveal good depth and intensity.

FLAVORS: Blackberry, cassis and chocolate mingle with spicy flavor hints of cedar, herbs and toasty oak. Full-bodied, rich and smooth on the palate, the 1987 vintage is showing firm acidity and integrated, youthful tannins. The 1987 "Signature" Cabernet Sauvignon has abundant fruit, concentrated, complex flavors and consummate balance in an elegant, approachable style.

TECHNICAL DATA

Composition: 100%

Residual Sugar: Dry

Alcohol: 12.9%

Titratable Acidity: 6.6 q/l

pH: 3.65

Tonnage per Acre: 2-2 1/2

Production/Cases: 4,900

Bottling Date: August'89

