

CHAPPELLET



VINEYARD

## Winemaker's notes

### 1989 Harvest

Cool, even temperatures throughout spring and summer resulted in an abundant crop of Cabernet Sauvignon and nearly perfect conditions for flavor development and maturity of the grapes. The prolonged moderate growing season gave us grapes with concentrated flavors, balanced acidity and rich, high quality tannins.

The Cabernet vines, ranging in age from 18 to 26 years old and dry farmed on our terraced hillsides, were harvested at 22.8% sugar and .62g/100ml titratable acidity. Harvest took place between September 8 and October 2, 1989.

### Vinification

Our goal is to produce a Cabernet Sauvignon that is a pure balanced expression of the unique location and growing conditions of our vineyards. The grapes are fermented and macerated in stainless steel tanks for up to three weeks. After the wine is drawn from the tanks, it is aged in French oak barrels for 20 months. During this time the young wine is raked every three months for aroma and tannin development. Prior to bottling, egg white fining and minimal filtration are used for clarity and stability. We hope to persevere in the bottle as much of the wine's unique and natural characteristics which have been brought to fruition through careful cellaring and blending.

### Aromas

Ripe black cherry, currants and plums are underlined by chocolate and mint. Vanilla, nutmeg and anise add delicacy and spice to the rich and concentrated fruit aromas. A note of earthy complexity gives richness and depth to this powerful mountain Cabernet.

## Chappellet Releases '89 Cabernet Sauvignon



CHAPPELLET

*Don Chappellet*

1989

*Napa Valley*

*Cabernet Sauvignon*

GROWN,  
PRODUCED  
AND BOTTLED  
BY CHAPPELLET  
VINEYARD  
PRITCHARD HILL  
ST. HELENA  
CA. U.S.A.  
B.W. 4537  
ALC. 13.1% BY VOL.

### Flavors

Tightly woven tannins and firm acidity give balance and structure to this mouth filling, full bodied wine. Oaky richness, spicy baked cherry and hints of roasted coffee leave a lasting impression on the long complex finish.

Built to last and unfold layers of texture and flavor, the 1989 Cabernet will age beautifully and reward the patient collector.

### Technical Data:

TA = .64g/100ml

PH = 3.8

Alcohol = 13.1

1,100 Cases Produced

Bottled, August 1991