

CHAPPELLET



VINEYARD

1991 "SIGNATURE" CABERNET SAUVIGNON

VINTAGE NOTES, Winemaker Phillip Corallo-Titus

VINTAGE:

In the Napa Valley the 1991 growing season was exceptionally long and cool which allowed the Cabernet Sauvignon and Merlot grapes to ripen slowly and develop excellent varietal character and balance. Warm clear weather approaching harvest produced fully ripe grapes which retained the fine acidity of a cool vintage. The grapes were harvested between September 25th and October 10th at an average of 23° Brix, 7.3 g/l acidity and 3.49 pH.

VITICULTURE:

The 1991 "Signature" Cabernet was made from 100% estate-grown grapes harvested from the winery's hillside vineyards, located east of Rutherford. At harvest the average age of the Cabernet and Merlot vines was 26 years old. Although 1991 was the fifth year of California's extended drought, Chappellet's dry farmed vineyards were in excellent condition and set what appeared to be a record crop. Faced with overcropping the vines, the decision was made to remove about 1/3 of the crop so that the vines would yield the highest possible quality. The results were that the grapes ripened very evenly and developed intensity and concentration that would not have been possible under excessive crop conditions.

VINIFICATION:

Our goal is to produce a Cabernet Sauvignon that is a pure and 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 four weeks. After the wine is drawn from the tanks, it is aged in French and American oak barrels for 20 months. During this time the young wine is raked every three months for aroma and tannin development. After the first year of barrel aging the "Signature" blend is made by selectively blending the best lots of Cabernet and Merlot to produce a wine that reflects the classic characteristics of Pritchard Hill Cabernet Sauvignon. The blend is aged for an additional 8 months before bottling. Prior to bottling, egg white fining and minimal filtration are used for clarity and stability. We hope to preserve in the bottle the wine's unique and natural characteristics which have been brought to fruition through careful cellaring and blending.

WINE PROFILE:

AROMAS:

Ripe plum and blackberry blend with toasty new oak, roasted coffee and sweet tobacco aromas.

FLAVORS:

Youthful tannins and finely balanced acidity give a firm structure to the mouthfilling flavors. Sweet cherry and blackberry fruit along with layers of spicy oak and herbs make the 1991 "Signature" Cabernet enjoyable in its youth yet built to last and improve with further aging.

TECHNICAL DATA:

Blend: 95% Cabernet Sauvignon, 5% Merlot

Ta: 5.7 g/l

pH: 3.72

Alcohol: 13%

Bottling Date: July 1993

Production: 4,140 cases

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