

CHAPPELLET



VINEYARD

## 1992 "SIGNATURE" CABERNET SAUVIGNON

VINTAGE NOTES, Winemaker Phillip Corallo-Titus

### VINTAGE:

Although 1992 was the sixth consecutive year of California's extended drought, heavier than normal spring rains brought sufficient moisture for the vines to produce a normal crop of 2.9 tons per acre. Warm temperatures and dry weather persisted through summer and fall, starting harvest slightly earlier than normal. The cabernet and merlot grapes were harvested between September 14 and September 26 at an average of 23.6% sugar.

### VITICULTURE:

The 1992 "Signature" Cabernet Sauvignon was produced entirely from estate grown grapes from Chappellet's hillside vineyards on the eastern slope of Napa Valley. In 1992, the average age of the Cabernet and Merlot vines was 27 years old. The dry, rocky soils and lack of irrigation restrict the vines to low yields of intensely-flavored fruit. On each vine, leaves are removed from around the grape clusters, and shoots are trellised and tied into a vertical position so that each cluster is fully exposed to the sun. This technique allows the fruit to fully ripen and produce a wine with more intense varietal character and soft, mature tannins.

### 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 and American oak barrels for 20 months, and raked every four months for aroma and tannin development. After the first year of aging, the "Signature" blend is made by selecting the more concentrated and full-bodied lots of cabernet sauvignon and merlot. The wine is then barrel-aged for an additional eight months to allow the components to integrate. Prior to bottling, egg white fining and minimal filtration are done for clarity and stability.

### WINE PROFILE:

#### AROMAS:

Intense aromas of ripe blackberries and cassis are accompanied by vanilla and toasty new oak. Hints of anise and a delicate floral perfume add an enticing quality to the spicy ripe fruit.

#### FLAVORS:

Packed with ripe black cherry flavors and accented with notes of spice and earth, the wine has the concentration to improve and gain complexity with long-term aging. A rich texture of tannin and balanced acidity give body and structure to the mouthfilling flavors.

### TECHNICAL DATA:

Blend: 95% Cabernet Sauvignon  
5% Merlot

Ta: 5.9 g/l

pH: 3.75

Alcohol: 13.6%

Bottling Date: August 1994

Production: 2,800 cases