



CHAPPELLET

1993 SIGNATURE CABERNET SAUVIGNON

Winemaker, Phillip Corallo-Titus

Since 1992, Chappellet has produced both a “Signature” and a Pritchard Hill Estates Cabernet Sauvignon each year. This allows us to create two wines of different styles and prices which both express the distinct qualities of our estate-grown grapes. The “Signature” Cabernet reflects the traditional Chappellet Cabernet style, with concentrated aromas and flavors, and layers of tannin and structure. The “Signature” wines have the potential to improve and gain complexity for up to 20 years of bottle age.

VINTAGE: After six years of drought, 1993 brought significantly higher than normal rainfall. Most areas of Napa Valley received over 40 inches of rain, which filled empty reservoirs and replenished depleted soil moisture. Our hillside Cabernet Sauvignon vineyards responded with lush growth, but due to their age and rugged growing conditions, production was only one ton per acre. Dry, moderate weather persisted through the growing season, which allowed the grapes to ripen slowly and develop excellent varietal character. The Cabernet Sauvignon grapes were harvested between September 13 and October 1 at an average of 23.9 % sugar.

VITICULTURE: The 1993 “Signature” Cabernet Sauvignon was produced entirely from estate grown grapes from Chappellet’s hillside vineyards on the eastern slope of Napa Valley. In 1993, the average age of the Cabernet and Merlot vines was 28 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 in stainless steel tanks for up to four weeks, which helps 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, and racked 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. The wine is then barrel-aged for an additional 8 months to allow the components to integrate.

AROMAS: Ripe black cherry and plums are accompanied by toasty oak spice, cedar and vanilla. Hints of anise, roasted coffee and chocolate add richness and complexity to the intense, ripe fruit aromas.

FLAVORS: Concentrated, layered flavors of black cherry and ripe berries are complemented by complex herbal tones and new French oak. A rich texture of tannins, balanced acidity and mouthfilling flavors provide the ’93 “Signature” Cabernet with the structure and aging potential of a classic hillside Cabernet Sauvignon.

TECHNICAL DATA:

Composition: 100% Cabernet Sauvignon
Ta: 5.7 g/100ml
pH: 3.52

Alcohol: 13.6 %
Production: 1,700 cases
Bottling date: August 1995



CHAPPELLET

Don Chappellet

1993

Napa Valley

Cabernet Sauvignon

GROWN,
PRODUCED
AND BOTTLED
BY CHAPPELLET
VINEYARD
ST. HELENA
CA, U.S.A.
B.W. 4537
ALC. 13.0% BY VOL.

