

CHAPPELLET



VINEYARD

1994 "SIGNATURE" CABERNET SAUVIGNON

VINTAGE NOTES, Winemaker Phillip Corallo-Titus

VINTAGE:

1994 brought a return to drought conditions in Northern California with only 18 inches of rain recorded in Napa Valley. Not accustomed to easy growing conditions, Chappellet's hillside Cabernet Sauvignon vineyard responded with moderate vine growth and production of only 3 tons per acre. The growing season remained dry and temperate through harvest, allowing the grapes to ripen slowly to full maturity and develop excellent varietal character.

VITICULTURE:

The 1994 "Signature" Cabernet Sauvignon was produced entirely from estate grown grapes from Chappellet's hillside vineyards on the eastern slope of Napa Valley. In 1994, the average age of the Cabernet and Merlot vines was 29 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 a combination of 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. The wine is then barrel-aged for an additional 8 months to allow the components to integrate.

WINE PROFILE:

AROMAS:

Intense aromas of ripe cherry and blackberry are accompanied by sweet oak, vanilla and cedar. A touch of anise and chocolate add an enticing quality to the spicy, ripe fruit.

FLAVORS:

Vibrant and well defined cherry /berry flavors are layered with toasty new oak and hints of herbs. A rich texture of tannins and body provide the '94 Signature Cabernet with the aging potential of a classic Napa Valley hillside Cabernet Sauvignon.

TECHNICAL DATA:

Blend: 95% Cabernet Sauvignon
5% Merlot

Ta: .60 g/l

pH: 3.68

Alcohol: 13%

Bottling Date: August 1996

Production: 5,650 cases