

CHAPPELLET



VINEYARD

1995 "SIGNATURE" CABERNET SAUVIGNON

VINTAGE NOTES, Winemaker Phillip Corallo-Titus

VINTAGE:

The 1995 growing season was exceptionally long and drawn out. Unseasonably cool weather persisted through August, September and early October, leading to Chappellet's latest harvest on record. During this long "hang time", the grapes slowly developed intense varietal characteristics without becoming overripe. Harvest began one month later than normal after a period of warm weather accompanied by drying winds. Once brought to full maturity, the Cabernet fruit was loaded with concentrated fruit flavors.

VITICULTURE:

The 1995 "Signature" Cabernet Sauvignon was produced entirely from estate grown grapes from Chappellet's hillside vineyards on the eastern slope of Napa Valley. In 1995, the average age of the vines was 30 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:

Vibrant berry and black cherry aromas are accompanied by oak spice, cedar and vanilla. Hints of anise and roasted coffee add complexity and richness to the concentrated ripe fruit.

FLAVORS:

Intense and well defined cherry /berry flavors are layered with toasty new oak and hints of herbs. Rich, balanced tannins and mouthfilling flavors make the 1995 "Signature" Cabernet charming and enjoyable in its youth, yet built to improve with age.

TECHNICAL DATA:

Blend: 96% Cabernet Sauvignon
4% Merlot

Ta: 5.9 g/l

pH: 3.64

Alcohol: 13.9%

Bottling Date: June 1997

Production: 5,500 cases