

CHAPPELLET



VINEYARD

1997 "SIGNATURE" CABERNET SAUVIGNON

VINTAGE NOTES, Winemaker Phillip Corallo-Titus

VINTAGE:

The 1997 growing season delivered its first of many surprises with unusually warm dry weather beginning in late January, leading to early bud break in March. Sunny, temperate weather continued through summer, contributing to a very long, even growing season, resulting in that rare combination of bountiful quantity and exquisite quality.

VITICULTURE:

As always, the "Signature" Cabernet Sauvignon is produced entirely from grapes grown in the hillside vineyards of Pritchard Hill on the eastern slope of the Napa Valley. The dry, rocky soils 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 to encourage full ripeness and fruity versus herbal flavors.

VINIFICATION:

The grapes are fermented in stainless steel tanks and then aged in a combination of French and American oak barrels for a total of 22 months, during which time the wine is raked every four months for aroma and tannin development. After the first 6 months of aging, the "Signature" blend is determined by selecting the most concentrated and full-bodied lots of Cabernet Sauvignon and adding Cabernet Franc for softness and complexity. The wine is then barrel-aged for an additional 16 months to allow the components to integrate.

WINE PROFILE:

AROMAS:

Complex blend of concentrated blackberry, black cherry and spiced plum balanced by anise, chocolate, cedar and roasted nuts.

FLAVORS:

Ripe black cherry, dark chocolate and clove are highlighted by subtle herb tones. Mouth-filling tannins wrap around the pallet giving a firm structure to the concentrated flavors. The 1997 is worthy of extended cellaring for additional complexity, softness and bottle bouquet.

TECHNICAL DATA:

Blend: 6% Cabernet Franc

Ta: 5.6g/100ml

pH: 3.71

Alcohol: 14.5%

Bottling Date: July 1999

Production: 4,000 cases

CRITICS' ACCLAIM FOR 1997 VINTAGE

Wine Spectator

Rated 90.

"Complex and concentrated, showing a wide array of flavors—mint, chocolate, currant, cassis, black cherry—before turning woody, with firm tannins."

September 2000

Robert Parker, Jr's—The Wine Advocate

Rated 89+.

"This may be the most impressive Cabernet Sauvignon Chappellet has produced since their great classics in 1969, 1970, and 1973. The wine is pure, promising, tannic, medium to full-bodied, and nicely extracted. Chewy tobacco, spice box, and black fruit characteristics emerge with airing."

May 2000