

CHAPPELLET



VINEYARD

1998 "SIGNATURE" CABERNET SAUVIGNON

VINTAGE NOTES, Winemaker Phillip Corallo-Titus

VINTAGE:

The 1998 growing season started out with wet, cool weather that lasted through the end of May—delaying bud break by 3-4 weeks. The cool summer weather pattern stubbornly persisted through September, making growers and vintners more than a little nervous about harvest. But an "Indian Summer" brought a final blast of heat and wind in mid-October. This allowed the grapes to hasten towards what would ultimately turn out to be high sugar levels.

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. After fruit set, and again after veraison, the crop on each vine is thinned to leave only the amount of fruit that the vine can ripen to its fullest potential.

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, Merlot, Cabernet Franc and Petit Verdot. The wine is then barrel-aged for an additional 16 months to allow the components to integrate.

WINE PROFILE:

AROMAS:

A stunning, concentrated nose of cassis and black cherry marks this concentrated, yet elegant wine. The richness is balanced by layers of spicy oak and sweet herbs.

FLAVORS:

Intense black cherry fruit, black pepper and round, supple tannins result in a weighty, yet refined mouth feel.

TECHNICAL DATA:

Ta:	.54
pH:	3.77
Alcohol:	14.5%
Bottling Date:	July 2000
Production:	5,000 cases