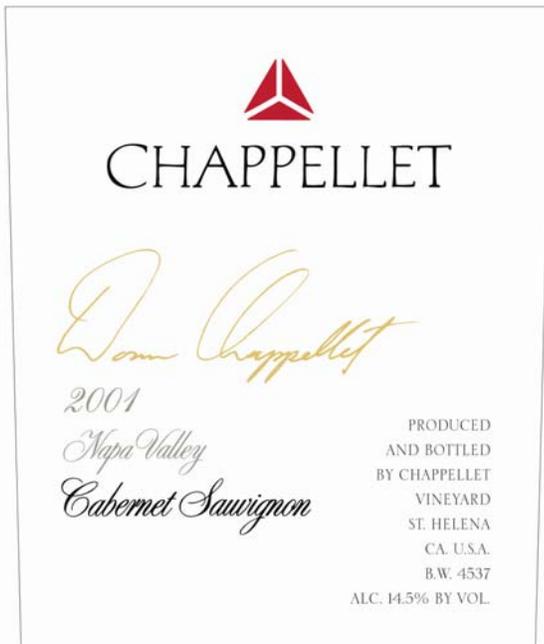




CHAPPELLET

2001 SIGNATURE CABERNET SAUVIGNON

WINEMAKER, PHILLIP CORALLO-TITUS



VINTAGE

The Signature Cabernet Sauvignon has been our flagship wine for more than three decades. It is a benchmark for the long-lived hillside wines of the Napa Valley; full of structure and ageing potential, yet seductively forward in its concentrated varietal character. The Signature grapes struggle to grow in the dry, rocky soils of Pritchard Hill with little or no irrigation. Crop thinning allows for full, even ripening and flavor complexity.

GROWING SEASON & HARVEST

The early, unseasonably warm weather in March 2001 got the growing season off to an early start. A rare April frost brought temperatures as low as 27 degrees, freezing shoots and clusters, lowering yields in some areas. Then, with the hottest May on record, above average temperatures in June, and several 100 degree days in July, it looked like harvest would be two to three weeks early. August cooled down to the perfect warm days and cool nights needed to even out the ripening process, allowing a longer hang time and putting harvest back on track.

TASTING NOTES

Concentrated aromas of black cherry and boysenberry fruit fill the glass. Nuances of dark chocolate and roasted coffee, along with an element of spice and toast from the oak aging, add depth and richness to the nose. On the palate, the sweet, well-defined fruit is bolstered by full, rich tannins giving enough structure for long term aging. A layer of sweet oak adds spice and complexity while firm acidity gives brightness to the lingering ripe fruit finish.

WINE STATISTICS

Harvested Sept 8 thru Oct 5, 2001
25.0 – 26.5° Brix at Harvest
Bottled August 14, 2003
14.5% Alcohol
TA–0.54 g/100ml
pH–3.70

Cabernet Sauvignon 79%
Merlot 13%
Cabernet Franc 4%
Petit Verdot 4%

RETAIL PRICE

\$42.00