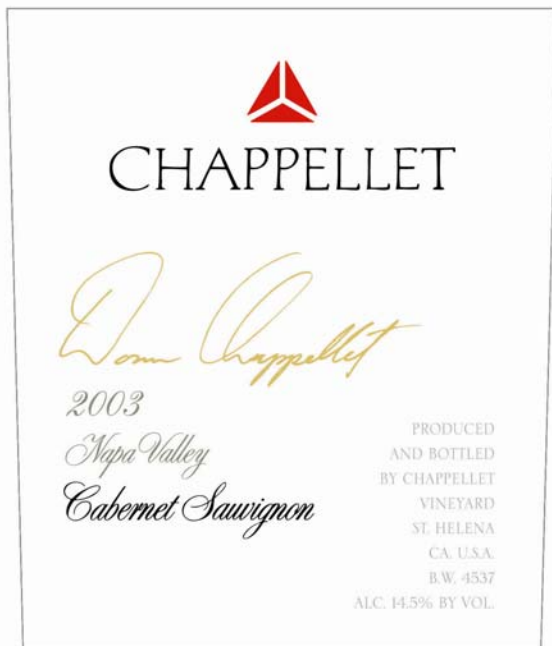




CHAPPELLET

2003 SIGNATURE CABERNET SAUVIGNON

WINEMAKER, PHILLIP CORALLO-TITUS



THE WINE

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

Early rains and late heat spikes contributed to overall lower yields, but produced a vintage of high quality, great color concentration and intensity of flavors. The unpredictable nature of the 2003 growing season began with a couple of early heat spikes in March followed by the wettest April on record. Heat spikes in September helped move the harvest forward, making up for cool springtime temperatures.

WINE STATISTICS

Harvested Sept 20– Oct 28, 2003

25.3 – 27.6° Brix at Harvest

Bottled June 15, 2005

14.5% Alcohol

TA–0.57 g/100ml

pH–3.78

Cabernet Sauvignon 81%

Petit Verdot 9%

Merlot 5%

Malbec 3%

Cabernet Franc 2%

TASTING NOTES

The nose opens with aromas of concentrated blackberry and cassis accented by spicy cedar and vanilla. Sweet chocolate and flashy oak notes add opulence and complexity to this fully ripe and extracted Cabernet Sauvignon. Big, rich Cabernet characters of dark fruits, herb and cedar expand on the palate. Firm but balanced tannins give structure and texture to the mouth as the flavors flow seamlessly into a long chocolaty/berry finish.