



CHAPPELLET

2006 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 dry, rocky soils of Pritchard Hill produce small, intensely flavorful grapes. Crop thinning allows for full, even ripening and elevates flavor complexity.

GROWING SEASON & HARVEST

The 2006 growing season began with a cool, wet spring, which delayed bud break by several weeks. With the arrival of sunshine and warmth in June, the vines began to bloom and set fruit. A brief, beneficial heat wave in early July allowed the fruit to “catch up” without doing any damage. The remainder of the summer offered mild, seasonal weather all the way up to harvest, resulting in well-paced, even ripening.

WINE STATISTICS

Harvested September 27 through October 30, 2006

25.9– 29.5° Brix at Harvest

14.9 % Alcohol

TA–0.58 g/100 ml

pH–3.66

Cabernet Sauvignon 76%

Merlot 18%

Malbec 4%

Petit Verdot 2%

TASTING NOTES

From its cocoa and coffee layers to its fresh herb notes and voluptuous fruit flavors, this wine displays a balanced and graceful expression of mountain-grown Cabernet Sauvignon. The wine’s dark plum and sweet fruit core is supported by vibrant, bright cherry aromatics, well-structured tannins, spicy oak and an earthy minerality.