



# CHAPPELLET

## 2008 SIGNATURE CABERNET SAUVIGNON

WINEMAKER, PHILLIP CORALLO-TITUS



### WINE STATISTICS

September 12 through October 14, 2008

26-28 ° Brix at Harvest

14.9 % Alcohol

TA-0.59 g/100 ml

pH-3.69

Cabernet Sauvignon 77%

Malbec 9%

Petit Verdot 5%

Merlot 9%

### 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

Spring 2008 was extremely dry, which prompted the vines to push out early. Though daytime temperatures were picture-perfect, cold evening temperatures and some frost made for challenging conditions. Moderate, consistent temperatures continued throughout the summer, setting up excellent conditions for ripening rich, balanced fruit at harvest.

### TASTING NOTES

Ripe and spicy aromas offer vibrant layers of blackberry, cherry and pomegranate intermingled with notes of clove, cinnamon and anise. A savory impression of warm crust, accentuated by baked cherry and espresso elements, adds further depth to an already tantalizing nose. The wine is rich and mouthcoating from the first sip, displaying enticing fruit. Big rounded tannins add flavor and structure, as well as a firm but gentle grip that underscores beautiful concentration and viscosity.