



CHAPPELLET

2010 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 further elevates flavor complexity.

GROWING SEASON AND HARVEST

Though 2010 was one of the coldest years in the history of Chappellet, our experience from four decades of farming in Napa Valley paid great dividends. We aggressively thinned early in the season, doing as many as two to three fruit drops in all parts of the vineyard. Judicious canopy management combined with our ideal north-south row orientations allowed us to avoid burning during a significant August heat event. The weather in October was perfect, and though the harvest was compact, everything came in before the rains, with the grapes showing exceptional color and richness, good acidity and excellent flavor development.

TASTING NOTES

This wine offers all of the color, concentration and complexity of a classic Cabernet Sauvignon from Pritchard Hill. The nose displays, rich, vivid layers of dark berry, cherry, and sweet oak, underscored by background notes of bay leaf, sage, chocolate and anise. The mouthfeel is powerful, yet rounded, with a silky presence that allows the wine to gracefully support its size, and its voluptuous ripe cherry, berry and plum flavors. Spicy oak notes of cinnamon, vanilla and roasted coffee add nuance and depth, while youthful tannins give a fine grip to the palate providing the structure for long-term aging.

WINE STATISTICS

Ta .58 g/100 ml

pH 3.84

Alc. 14.5%

Brix at harvest 25.4

Harvested October 14 to October 27, 2010

Cabernet Sauvignon 76%

Merlot 14%

Malbec 6%

Petit Verdot 4%