



# CHAPPELLET

## 2013 Signature Cabernet Sauvignon Napa Valley

Winemaker Phillip Corallo-Titus



### Wine Statistics

Harvested Sept 16 – Oct 19, 2013  
24.9 - 27.0° Brix at Harvest  
14.8% Alcohol  
TA – .61g/100ml  
pH – 3.76

### Wine Blend

79% Cabernet Sauvignon  
12% Malbec  
5% Merlot  
4% Petit Verdot

### 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 aging potential, yet seductively forward in its 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 & Harvest

2013 was one of the most idyllic growing seasons we have seen in many years, with picture-perfect weather from spring through harvest. Though late-2012 rains provided enough water to ensure adequate soil moisture, drought-like conditions throughout the 2013 growing season limited vine vigor and allowed us to further fine-tune our viticultural techniques. With temperatures that were neither too hot, nor too cold, we achieved ideal ripeness, while still preserving excellent acidity. With no threat of rain or heat events near harvest, we were able to pick all of our grapes precisely when we wished.

### Tasting Notes

The phenomenal 2013 growing season has yielded one of our finest Signature Cabernets in memory. Both charming and complex, this is a wine that strikes a deft balance between elegance and power. The nose reveals layers of black cherry, cassis, dark chocolate, roasted coffee and oak-inspired notes of cedar and spice. On the palate, fine-grained tannins underscore a classic Cabernet structure, as well as alluring blackberry and wild berry flavors that resonate through to a long, lingering finish.