



CHAPPELLET

2015 Signature Cabernet Sauvignon Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept 1 – Oct 23, 2015
23.0 - 27.0° Brix at Harvest
14.5% Alcohol
TA – .62g/100ml
pH – 3.73

Wine Blend

79% Cabernet Sauvignon
14% Petit Verdot
4% Merlot
3% Malbec

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

While the 2015 growing season delivered grapes of exceptional quality, it was a vintage that was light on quantity. With another warm, dry spring, the growing season got off to a fast start. This was followed by cold weather during flowering that resulted in light clusters. Knowing that yields would be down, we tailored our farming to ensure that we brought out the very best from the small crop. This included methods designed to create homogenous ripening, as well as techniques that limited canopy growth, while providing ideal dappled sunlight on the ripening fruit. A lovely temperate summer allowed the grapes to ripen slowly, while an unhurried harvest ensured that everything was picked at the perfect stage of development, with pristine grapes showing beautiful color, density and depth.

Tasting Notes

Deep, rich and beautifully structured, this is a classic expression of hillside Napa Valley Cabernet Sauvignon, offering alluring aromas of blackberry, cassis and chocolate, along with hints of espresso, anise and fragrant herbs. On the palate, creamy oak and concentrated berry and black cherry flavors are underscored by velvety tannins and subtle notes of cola, clove and black licorice.