



# CHAPPELLET

## *Ry Richards* *Winemaker*

Prior to being promoted to winemaker in 2023, Ry Richards spent over 15 years refining his craft here at Chappellet, while contributing to the creation of some of the world's greatest wines. Today, working alongside our Vice President of Winemaking, Phillip Corallo-Titus, Ry manages the day-to-day operations of our acclaimed winemaking team, guiding fermentations, pump-overs, laboratory analysis and a myriad of other details that define great winemaking. Combining the meticulous approach of a scientist with an artist's soul, Ry has found his ideal winemaking home on Pritchard Hill.

Raised in the Bay Area, Ry was first exposed to agriculture during visits to his grandfather's avocado and citrus ranch in Ojai, California. While working at a wine shop during high school, he fell in love with wine when he was given the opportunity to taste an array of bottlings (though he had to spit everything into the wine bucket). After high school, Ry attended UCLA with plans to go to med school, until he worked a winery internship alongside Phillip—an experience that solidified his desire to become a winemaker. “Phillip opened a door for me that changed the course of my life. I discovered that I loved the energy, environment and collaborative spirit of making wine.”

Ry joined our cellar team in 2006, where he quickly emerged as a gifted winemaker rising through the ranks from enologist to assistant winemaker, associate winemaker and ultimately winemaker. “I’ve been incredibly fortunate to learn my craft from a master, and to do so at a place with such pedigree and history. Chappellet is my home. It has allowed me to grow and evolve as a winemaker. It’s an inspiring environment where we all feel that we are contributing to something profound and enduring.”

Ry lives in wine country with his three sons.