



CHAPPELLET

2018 Signature Cabernet Sauvignon Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept 18 – Oct 30, 2018

25.0° – 28.0° Brix at Harvest

14.5% Alcohol

TA – .59g/100ml

pH – 3.79

Wine Blend

85% Cabernet Sauvignon

10% Petit Verdot

5% Malbec

The Wine

The Signature Cabernet Sauvignon has been our foundational wine for more than five 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 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

The 2018 vintage delivered ideal growing conditions that were reminiscent of the exceptional 2012 and 2016 vintages. Perfectly timed spring rains saturated the soils, and were followed by moderate weather, with almost no days of heat above 100° F throughout summer. Because the phenomenal growing conditions yielded a larger-than-average crop, we did as many as three to four thinning passes between June and August, aggressively dropping fruit to fine-tune the crop load. The temperate conditions continued late into the season, providing abundant hangtime, and ensuring ideal flavor development and the retention of excellent natural acidity. As a result, our 2018 wines offer beautiful color, concentration and weight, with lovely varietal purity.

Tasting Notes

Rich, dark and concentrated, this wine displays luxurious aromas of crème de cassis, plum, ripe berries, anise and fresh herbs, as well as hints of vanilla, clove, dark chocolate and sweet spices from aging in French oak. On the lush, layered palate, supple fine-grained tannins frame the dark berry and black plum flavors, with hints of cedar, espresso and tobacco leaf adding sophistication to a long, voluptuous finish.