



# CHAPPELLET

## 2021 Zinfandel

### Sonoma Valley

Winemaker Phillip Corallo-Titus



#### The Wine

Long regarded as the quintessential “California” grape, Zinfandel played a historic role in the emergence of California as a producer of flavorful, delicious wines. Widely planted throughout the state by the early wine pioneers, the grape is valued for its rich flavors and suitability to the climate. Our 2021 Sonoma Valley Zinfandel was produced from 53-year-old vines grown in the Mayacamas Range, 2,000 feet above the valley floor.

#### Growing Season & Harvest

The 2021 growing season began with one of the driest winters on record, followed by a mild spring and summer with no adverse heat events. Due to the lack of precipitation, canopy growth was limited and the vines produced very small berries and clusters. To ensure ideal ripening and flavor development we closely monitored vine water stress and applied a highly targeted irrigation strategy. While the drought conditions yielded a small crop, the long, temperate growing season combined with ideal weather during harvest produced wines with lovely structure and concentration, excellent underlying acidity and soaring varietal flavors.

#### Tasting Notes

The voluptuous old-vine Zinfandel draws you in with aromas of brambly dark fruit, wild blackberry, ripe plum, and rose hips, with notes of black pepper, cedar, and clove. The alluring wild berry layers are echoed on the rich, mouth-filling palate, where supple tannins and a lush texture carry the flavors to a long, robust finish with complex hints of barrel toast and briary spice.

#### Wine Statistics

Harvested Sept. 30 – Oct. 5, 2021

27.5° Brix at Harvest

14.9% Alcohol

TA – .57g/100ml

pH – 3.74

Bottled March 2022

#### Wine Blend

94% Zinfandel

6% Petite Sirah