



2023 Signature Chenin Blanc Napa Valley

Winemaker Phillip Corallo-Titus



The Wine

Our Chenin Blanc has a long and storied history on Pritchard Hill®. The original vines were already producing when Donn and Molly purchased the property in the late 1960s. Following a replanting in 2007, we reintroduced our Chenin Blanc as a “Signature” designation – with a twist. While our Signature Cabernet bears Donn Chappellet’s name, Molly Chappellet’s signature graces our Chenin Blanc label. To add depth and complexity, the 2023 Chenin Blanc was fermented in a combination of neutral French oak barrels and stainless-steel tanks.

Growing Season & Harvest

With early season rains saturating soils and a cool spring and summer that ensured generous hangtime, 2023 offered perfect weather that took the grapes to another level. To provide airflow and light on the grapes, we pruned and leafed early and often. Though later than normal, both budbreak and bloom were excellent with overall yields up slightly. The weather stayed cool into fall, with only one September day above 90° F, before things warmed up in October providing a final push to ripeness. Though harvest was compact, we were able to pick everything at the ideal moment, producing vibrant and refined white wines with a perfect balance of texture and acidity.

Tasting Notes

One of our finest Chenin Blancs in memory, this unique mountain-grown wine draws you in with lively and luxurious aromas of Meyer lemon, quince, pineapple, and nectarine, as well as hints of tropical flowers, honey, clove, and fresh-cut hay. On the palate it is crisp, elegant, and impeccably balanced, with refreshing acidity and sophisticated minerality underscoring alluring flavors of apricot, orange zest and honeydew melon.

Wine Statistics

Harvested Oct. 9, 2023
21.8° Brix at Harvest
14.1% Alcohol
TA – 0.67g/100ml
pH – 3.5
Bottled April 2024