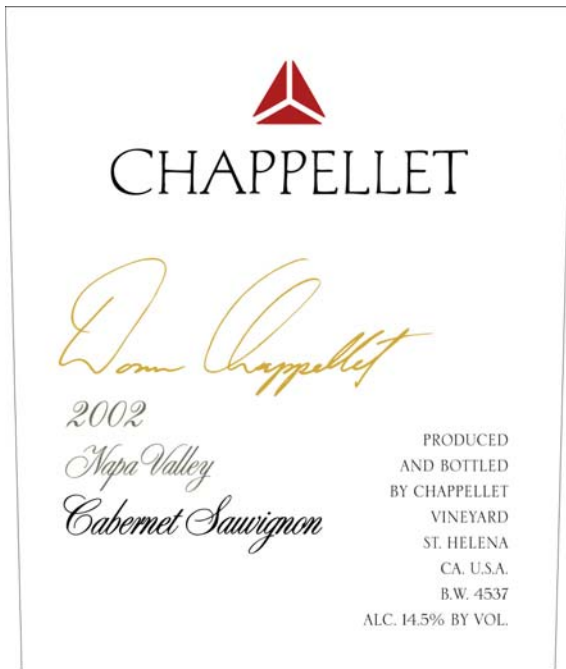




CHAPPELLET

2002 SIGNATURE CABERNET SAUVIGNON

WINEMAKER, *PHILLIP CORALLO-TITUS*



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 ageing potential, yet seductively forward in its concentrated varietal character. The Signature grapes struggle to grow in the dry, rocky soils of Pritchard Hill with little or no irrigation. Crop thinning allows for full, even ripening and flavor complexity.

GROWING SEASON & HARVEST

Late frosts in April and late rain in May had little effect on our mountain grown vineyards. The long, mild growing season initially suggested an extended harvest. Much fruit thinning occurred during the growing season to ensure intensity of fruit flavors. A few manageable heat spikes in late September and early October brought harvest to a quick close.

WINE STATISTICS

Harvested Sept 16 – Oct 16, 2002
25.3 – 27.8° Brix at Harvest
Bottled July 23, 2004
14.5% Alcohol
TA–0.53 g/100ml
pH–3.78

Cabernet Sauvignon 76%
Merlot 12%
Petit Verdot 8%
Malbec 4%

TASTING NOTES

This wine opens with inviting ripe fruit aromas of blackberries, black cherry and plum. Chocolate, espresso and oak spice add depth and richness. Background notes of black pepper and cedar add complexity to the nose. Flavors of sweet berries mingle with anise, coffee and toasted French oak. The texture is rich and mouth-filling, with firm, integrated tannins adding structure and finesse to the palate. The closing notes are long and lingering, with flavors of concentrated fruit and spice.