



CHAPPELLET



2024 MOUNTAIN CUVÉE *Proprietor's Blend*

**VICE PRESIDENT OF WINEMAKING PHILLIP CORALLO-TITUS
WINEMAKER RY RICHARDS**

THE WINE

Blended from the traditional Bordeaux varietals, including our own coveted grapes, the Chappellet Mountain Cuvée Proprietor's Blend builds on our six decades of experience crafting great mountain-grown wines. Each grape variety in the cuvée contributes nuances that complement each other. The result is a complex array of aromas and flavors that deliver pure pleasure in a glass. Made for more near-term enjoyment, this is the wine to choose when you're looking for vivid, mouth-filling fruit flavors.

GROWING SEASON & HARVEST

The 2024 vintage began with winter rains that saturated the soils. After an early budbreak in late-March and bloom in early June, we benefitted from warm summer weather, including multiple days above 100° F in July. With large canopies, the use of shade cloth and targeted irrigation, that heat was a boon, driving ripening. The vines were well balanced, producing an average sized crop, and we harvested our red varieties in an early and compact harvest between September 19th and October 9th, yielding grapes with exceptional color, complexity and depth.

TASTING NOTES

This beautifully aromatic wine leaps from the glass with enticing aromas of dark cherry, blackberry, and plum, as well as French oak-inspired notes of mocha, cedar, and clove. On the palate, the wine is round and complex, with lush, creamy tannins supporting luxurious flavors of ripe berries, fig, vanilla, and notions of dried herbs.

WINE STATISTICS

Harvested Sep. 10 – Oct. 15, 2024
25.0° – 26.5° Brix at Harvest
14.5% Alcohol
TA – 0.59 g/100ml
pH – 3.62
Bottled – March 2026

WINE BLEND

50% Cabernet Sauvignon
16% Merlot
16% Malbec
13% Petit Verdot
5% Cabernet Franc