



# CHAPPELLET

## 2006 NAPA VALLEY CHARDONNAY

WINEMAKER, PHILLIP CORALLO-TITUS



# CHAPPELLET

2006

*Napa Valley  
Chardonnay*

PRODUCED  
AND BOTTLED  
BY CHAPPELLET  
VINEYARD  
ST. HELENA  
CA. U.S.A

ALC. 14.8% BY VOL.

### WINE STATISTICS

Harvested September 26 through October 1, 2006  
24.3– 26.0° Brix at Harvest  
14.8 % Alcohol  
TA–0.56 g/100 ml  
pH–3.52

### THE WINE

This complex Napa Valley Chardonnay was produced using grapes from three exceptional cool-climate vineyards: Kelly Ranch, Red Hen and Cold Creek. Offering a range of elite clones and soil types, each of these vineyards contributes its own unique character to this nuanced blend. Crafted around a core of lively and balanced Kelly Ranch fruit, the 2006 Napa Valley Chardonnay also displays Red Hen's tropical elements and Cold Creek's signature spice. The wine was aged sur lie for eight months in one-third new French oak barrels. For added texture and viscosity, a majority of the wine underwent malolactic fermentation.

### GROWING SEASON AND HARVEST

The 2006 growing season began with a cool, wet spring, which delayed bud break by several weeks. With the arrival of sunshine and warmth in June, the vines began to bloom and set fruit. A brief, beneficial heat wave in early July allowed the fruit to "catch up" without doing any damage. The remainder of the summer offered mild, seasonal weather all the way up to harvest, resulting in well-paced, even ripening.

### TASTING NOTES

Rich, lush and layered, this enticing Chardonnay begins with toasty, baked pear and quince aromatics, accentuated by hints of tropical fruit and delicate floral notes. A touch of creaminess blends seamlessly with elements of clove and nutmeg spice from the oak. With a sweet, coating mouthfeel, sumptuous flavors of baked apple, pear and citrus, and a long, ripe fruit and spicy French oak finish, this wine is drinking beautifully now, and will continue to develop further richness and complexity over the next three to five years.