



# CHAPPELLET

## 2016 Mountain Cuvée Proprietor's Blend

Winemaker Phillip Corallo-Titus



### The Wine

Blended from the traditional Bordeaux varietals, including our own coveted grapes, the Chappellet Mountain Cuvée Proprietor's Blend builds on our five decades of experience crafting great Napa County mountain-grown wines. Each component varietal 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, mouthfilling fruit flavors.

### Growing Season & Harvest

The 2016 growing season continued a string of phenomenal vintages that goes all the way back to 2012. With no frost issues, and ideally timed March rains, the season got off to an early start. The weather throughout spring and summer was temperate and even, ultimately yielding near-average heat accumulation numbers for the season, and allowing the grapes to ripen at a leisurely pace. Harvest for our red grapes began in mid-September, with the fruit showing a perfect balance between bright natural acidity and lovely varietal flavors.

### Tasting Notes

Lush, layered and complex, this Bordeaux blend begins with concentrated aromas of black cherry, boysenberry and dark chocolate. As the wine evolves in the glass, notes of anise, clove and bay leaf emerge, creating an inviting combination of fruit and spice. On the palate, a creamy texture underscores the wine's richness, while accentuating flavors of ripe plum, vanilla and roasted coffee that glide to a long, lingering finish.

### Wine Statistics

Harvested Sept. 15 – Oct. 28, 2016  
22.6° – 27.0° Brix at Harvest  
14.5% Alcohol  
TA – 0.60g/100ml  
pH – 3.70

### Wine Blend

51% Cabernet Sauvignon  
24% Merlot  
13% Malbec  
9% Petit Verdot  
3% Cabernet Franc