



# CHAPPELLET

## 2016 Chardonnay

### Napa Valley

Winemaker Phillip Corallo-Titus



#### Wine Statistics

Harvested Sept 9 – Sept 20, 2016  
23.4° Brix at Harvest  
14.1% Alcohol  
TA – .59g/100ml  
pH – 3.50

#### The Wine

Our Napa Valley Chardonnay is made using fruit grown on elite vineyards in some of the coolest regions of Napa Valley. The majority of the grapes come from Kelly Ranch, which overlooks the San Pablo Bay, where marine influences and shallow soils composed of clay and gravel create optimal growing conditions for Chardonnay. To add depth and complexity, the 2016 vintage also includes grapes from Red Hen Vineyard in Oak Knoll, and from an older, dry-farmed block of Wente clone grapes from Bald Mountain Vineyard, which is located at an elevation of 2,000 feet on Mount Veeder. This wine was aged on its lees for eight months in one-third new French oak barrels. For added texture and viscosity, a significant portion of the wine underwent malolactic fermentation

#### Growing Season & Harvest

The 2016 growing season continued a string of phenomenal vintages in Napa Valley 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 white grapes began in early September, with the fruit showing a perfect balance between bright natural acidity and lovely varietal flavors.

#### Tasting Notes

This wine begins with an enticing nose displaying layers of pineapple, nectarine, citrus blossom and apricot, as well as delicate oak-inspired notes of vanilla custard, clove and nutmeg. On the palate, it strikes a lovely balance between bright acidity and creamy richness, with vibrant layers of tropical fruit, lychee and orange zest supported by hints of melted butter and crème fraîche.