



CHAPPELLET

Grower Collection

2017 Grower Collection Chardonnay, El Novillero Vineyard, Carneros

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept. 6 – 7, 2017
24.7° Brix at Harvest
14.1% Alcohol
TA – 0.69g/100ml
pH – 3.35
675 Cases Produced

Wine Blend

100% Chardonnay

Clones

Robert Young

The Wine

Planted by the legendary Sangiacomo family, El Novillero is situated on a windswept section of rocky Carneros benchland. There, well-drained rock and gravel soils create naturally small crops of beautifully concentrated Chardonnay. Our block of El Novillero features Robert Young Clone Chardonnay planted in 1993. These older vines yield a dazzling wine that combines hedonistic depth, with elegance and finesse. In the winery, the wine underwent 100% malolactic fermentation and was aged in 42% new French oak barrels.

Growing Season & Harvest

After five years of drought, the 2017 growing season started off with record-setting rainfalls that replenished the vines and pushed the growing season to a later-than-normal start. In the vineyards, we applied thoughtful canopy management techniques to achieve balanced crops with just the right amount of sunlight on the fruit. Moderately warm temperatures in late May led to a perfectly timed bloom and fruit set for Pinot Noir and Chardonnay. While rising temperatures in the last week of August resulted in a brisk pace to harvest, the grapes were able to achieve ideal ripeness, resulting in wines with lovely colors and aromatics accompanied by beautifully concentrated flavors.

Tasting Notes

This Chardonnay offers captivating aromas of quince, apricot and Meyer lemon, underscored by sumptuous notes of crème fraîche and brioche, and French oak-inspired hints of clove, cardamom and vanilla. Though round and silky on the palate, an undercurrent of bright acidity adds poise and precision to lush fruit flavors, with notes of orange zest, hazelnut and spice adding nuance to a lingering finish.