

1967  2017

CHAPPELLET

FIFTY YEARS ON PRITCHARD HILL

2017 Signature Chenin Blanc Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept. 5, 2017
22.3° Brix at Harvest
13.8% Alcohol
TA – 0.70g/100ml
pH – 3.49

The Wine

Our Chenin Blanc has a long and storied history on Pritchard Hill®. The original vines were already producing when Donn and Molly purchased the property in the late 1960s. Following a replanting in 2004, we reintroduced our Chenin Blanc as a “Signature” designation – with a twist. While our Signature Cabernet and Chardonnay bear Donn Chappellet’s name, Molly Chappellet’s signature graces our Chenin Blanc label. To add depth and complexity, the 2017 Chenin Blanc was fermented in a combination of neutral French oak barrels and stainless steel tanks.

Growing Season & Harvest

The 2017 growing season began with abundant winter and spring rains, which replenished the vineyard, and allowed our hillside Chenin Blanc to sustain itself with very little irrigation all the way to harvest. Our well-drained mountain soils and ideal weather during bloom resulted in a beautifully balanced crop and canopy. Even so, we applied careful canopy management techniques to achieve just the right amount of filtered sunlight on the fruit. This combination of dappled light and shade to prevent sunburn helped to preserve the exceptional quality of the grapes during a significant August heat event. As a result, we were able to harvest our Chenin Blanc at full maturity with delicious varietal favors and lovely natural acidity on September 5th.

Tasting Notes

This vibrant and enticing expression of mountain-grown Chenin Blanc offers a beautiful nose of Meyer lemon, minerality, stone fruit, lychee and fresh-cut hay. On the palate, lively acidity underscores flavors of citrus, green apple and delicate tropical fruit, keeping everything fresh and bright.