



CHAPPELLET

## 2018 Signature Chenin Blanc Napa Valley

Winemaker Phillip Corallo-Titus



### Wine Statistics

Harvested Sept. 12, 2018  
22.8° Brix at Harvest  
14.1% Alcohol  
TA – 0.66g/100ml  
pH – 3.445

### 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 bear Donn Chappellet’s name, Molly Chappellet’s signature graces our Chenin Blanc label. To add depth and complexity, the 2018 Chenin Blanc was fermented in a combination of neutral French oak barrels and stainless steel tanks.

### Growing Season & Harvest

The 2018 vintage delivered ideal growing conditions that were reminiscent of the exceptional 2012 and 2016 vintages. Perfectly timed spring rains saturated the soils, and were followed by moderate weather, with almost no days of heat above 100° F throughout the summer. The temperate conditions continued late into the season, providing abundant hangtime, and ensuring ideal flavor development and the retention of excellent natural acidity. As a result, our 2018 wines offer beautiful color, concentration and weight, with lovely varietal purity, and an underlying terroir-inspired complexity.

### Tasting Notes

This enticing expression of mountain-grown Chenin Blanc offers vibrant aromas of citrus blossom, Meyer lemon, orange zest, apricot and fresh-cut hay. On the palate, it is delightfully bright and lively, with an undercurrent of natural acidity and minerality framing the zesty citrus flavors. Delicate tropical notes linger on the long satisfying finish.