



CHAPPELLET

2015 Signature Chardonnay Carneros

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Aug. 24 – Sept. 5, 2015
23.0° – 23.5° Brix at Harvest
14.1% Alcohol
TA – 0.60g/100ml
pH – 3.40

Wine Blend

100% Chardonnay

The Wine

Our 2015 Signature Chardonnay captures the essence of world-class Carneros Chardonnay, with a focus on Robert Young and Wente clone fruit from the famed Sangiacomo Vineyard on the fog-shrouded northwest edge of San Pablo Bay. The 2015 Signature Chardonnay was barrel fermented and aged on the lees for 10 months in 40% new French oak. The wine underwent 100% malolactic fermentation, and was bottled unfiltered.

Growing Season & Harvest

While the 2015 growing season delivered grapes of exceptional quality, it was a vintage that was light on quantity. With another warm, dry spring, the season got off to a fast start. Unfortunately, cold weather during flowering resulted in a significant amount of shatter, resulting in light clusters. Knowing that yields would be down, we tailored our farming to ensure that we brought out the very best from the small crop. This included methods designed to create homogenous ripening, as well as techniques that limited canopy growth, while providing ideal dappled sunlight on the fruit. A lovely temperate summer allowed the grapes to ripen slowly, and everything was picked at the perfect stage of development, with pristine grapes showing beautiful color, density and depth.

Tasting Notes

This alluring Chardonnay begins with aromas of pineapple, apricot and citrus blossom, as well as hints of vanilla, sweet oak and spice from aging in French oak barrels. The lovely bright citrus and tropical fruit elements are echoed on the palate, which strikes an elegant balance between mouth-filling richness and firm, refreshing acidity. The finish is long and satisfying, with lingering notes of crème brûlée, nutmeg and citrus zest.