



CHAPPELLET

2014 Signature Cabernet Sauvignon Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept 8 – Oct 15, 2014
24.1 - 27.5° Brix at Harvest
14.5% Alcohol
TA – .61g/100ml
pH – 3.78

Wine Blend

76% Cabernet Sauvignon
9% Petit Verdot
6% Malbec
5% Cabernet Franc
4% Merlot

The Wine

The Signature Cabernet Sauvignon has been our flagship wine for more than three decades. It is a benchmark for the long-lived hillside wines of the Napa Valley; full of structure and aging potential, yet seductively forward in its varietal character. The dry, rocky soils of Pritchard Hill produce small, intensely flavorful grapes. Crop thinning allows for full, even ripening and further elevates flavor complexity.

Growing Season & Harvest

For the third year in a row, Mother Nature provided exceptional growing conditions. In fact, our vineyard manager, Dave Pirio, believes that 2012, 2013 and 2014 may be the finest run of growing seasons he has seen in his more than 30 years of farming Pritchard Hill. While 2014 offered lovely temperate, mid-season weather that was ideal for our early ripening varieties, it also brought ample warmth in September and October, ensuring perfect ripeness in our late-ripening grapes. With no threat of rain or significant heat events, the fruit was harvested at an unhurried pace in pristine condition. Overall, our yields were down slightly, resulting in beautiful depth and concentration.

Tasting Notes

Deep and rich, this is a classic expression of hillside Napa Valley Cabernet Sauvignon, offering alluring aromas of boysenberry, black currant and dark chocolate, as well as subtler layers of sweet oak, savory herbs and fresh-roasted coffee. On the palate, ripe fruit and plush, radiant tannins create a velvety mouthfeel and an almost liqueur-like richness that carries through to a long, lingering finish.