



CHAPPELLET

2017 Mountain Cuvée Proprietor's Blend

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept. 6 – Oct. 28, 2017
25° – 27.0° Brix at Harvest
14.5% Alcohol
TA – 0.61g/100ml
pH – 3.77

Wine Blend

55% Cabernet Sauvignon
28% Merlot
8% Malbec
6% Petit Verdot
3% Cabernet Franc

The Wine

Blended from the traditional Bordeaux varietals, including our own coveted grapes, the Chappellet Mountain Cuvée Proprietor's Blend builds on our five decades of experience crafting great Napa County mountain-grown wines. Each component varietal in the cuvée contributes nuances that complement each other. The result is a complex array of aromas and flavors that deliver pure pleasure in a glass. Made for more near-term enjoyment, this is the wine to choose when you're looking for vivid, mouthfilling fruit flavors.

Growing Season & Harvest

The 2017 growing season began with abundant winter and spring rains, which replenished the vineyard, and allowed the vines to sustain themselves with very little irrigation throughout much of the season. 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, ultimately yielding grapes with lovely colors and aromatics, accompanied by beautifully concentrated flavors.

Tasting Notes

This lush and layered Bordeaux blend begins with alluring fruit-driven aromas of cherry, currant and plum, as well as sophisticated undercurrents of graphite, cedar, clove and nutmeg. The berry and spice notes are echoed on the round, mouthcoating palate, where they mingle with hints of black tea, vanilla and savory herbs. An underpinning of tannins provides weight, structure and impressive length to the finish.