



CHAPPELLET

2016 Signature Cabernet Sauvignon Napa Valley

Winemaker Phillip Corallo-Titus



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 concentrated varietal character. The dry, rocky soils of Pritchard Hill produce small, intensely flavorful grapes. Crop thinning allows for full, even ripening and elevates flavor complexity.

Growing Season & Harvest

The 2016 growing season continued a string of phenomenal vintages that goes all the way back to 2012. With no frost issues, and ideally timed March rains, the season got off to an early start. The weather throughout spring and summer was temperate and even, ultimately yielding near-average heat accumulation numbers for the season, and allowing the grapes to ripen at a leisurely pace. Harvest for our red grapes began in mid-September, with the fruit showing a perfect balance between bright natural acidity and lovely varietal flavors.

Tasting Notes

A classic expression of hillside Napa Valley Cabernet Sauvignon, this luxurious and powerfully structured wine begins with aromas of ripe berry, cherry, cedar and cigar box, as well as notes of dark chocolate, espresso, vanilla and clove. On the palate, rich, but well-knit tannins, underscore silky berry liqueur flavors, carrying the wine to a lingering finish with hints of bay leaf and anise.

Wine Statistics

Harvested Sept 19 – Oct 27, 2016

23.0° – 27.0° Brix at Harvest

14.5% Alcohol

TA – .59g/100ml

pH – 3.75

Wine Blend

79% Cabernet Sauvignon

12% Petit Verdot

9% Malbec