



CHAPPELLET

2018 Mountain Cuvée Proprietor's Blend

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept. 18 – Oct. 31, 2018
25.0° – 28.0° Brix at Harvest
14.5% Alcohol
TA – 0.62g/100ml
pH – 3.68

Wine Blend

44% Cabernet Sauvignon
33% Merlot
10% Malbec
8% Petit Verdot
5% 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 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. Because the phenomenal growing conditions yielded a larger-than-average crop, we did as many as three to four thinning passes between June and August, aggressively dropping fruit to fine-tune the crop load. 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.

Tasting Notes

Alluringly dark and spicy, this wine displays beautiful aromas of currant, cassis, sage and thyme, as well as hints of cinnamon and clove from barrel aging. On the palate, the tannins are impeccably balanced, adding depth to the lush ripe berry flavors, with layers of cola and grenadine emerging as the wine evolves in the glass.