



CHAPPELLET

2019 Signature Chenin Blanc Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept. 17, 2019
21.8° Brix at Harvest
13.7% Alcohol
TA – 0.69g/100ml
pH – 3.43

The Wine

Our Chenin Blanc has a long and storied history on Pritchard Hill®. The original vines were already producing when Donn and Molly purchased the property in the late 1960s. Following a replanting in 2004, we reintroduced our Chenin Blanc as a “Signature” designation – with a twist. While our Signature Cabernet bear Donn Chappellet’s name, Molly Chappeller’s signature graces our Chenin Blanc label. To add depth and complexity, the 2019 Chenin Blanc was fermented in a combination of neutral French oak barrels and stainless steel tanks.

Growing Season & Harvest

The 2019 growing season began with cool, rainy weather throughout winter and spring, which delayed budbreak slightly and resulted in a robust crop and vigorous canopies. To create the desired vine balance, we thinned leaves and clusters extensively, doing as many as three fruit-dropping passes depending on the needs of each vine. The weather remained temperate throughout summer, followed by perfectly timed warm weather in October. As a result, early ripening grapes like Chenin Blanc and Chardonnay yielded wines with dazzling aromatics, lovely energy and pure, fresh flavors, while our later-ripening varieties provided gorgeous color and concentration, with supple tannins and rich, soaring flavors.

Tasting Notes

This sophisticated expression of mountain-grown Chenin Blanc offers enticing aromas of citrus blossom, orange zest, subtle tropical fruit, fresh-cut hay and delicate minerality. On the palate it is pure and focused, with lively energy and vibrant flavors of Meyer Lemon and guava that resonate on the bright, fresh finish.