



CHAPPELLET

2018 Cultivation

Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept. 28 - Oct. 17, 2018
25.0°- 28. 0° Brix at Harvest
14.9% Alcohol
TA – .60g/100ml
pH – 3.75

Wine Blend

55% Zinfandel
24% Malbec
21% Petite Sirah

The Wine

Cultivation pays homage to two of our great passions: mountain-grown grapes and the art of the blend. While Chappellet's blends historically are made from the great grape varieties of Bordeaux, Cultivation also draws inspiration from other red grapes, including Zinfandel, Petite Sirah and Syrah. This wine combines mountain-grown fruit from our own acclaimed Pritchard Hill with grapes from the dry-farmed old vines of Bald Mountain Vineyard, located at an elevation of 2,000 feet on Mount Veeder. Cultivation lets each variety show its own personality in the blend, resulting in a wine with beautiful mountain fruit, plush tannins and layered complexity.

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

The wine begins with ripe and spicy aromas of briary dark fruit, blackberry jam, peppercorn and plum sauce. As it opens up, notes of wild sage, licorice, smoky tea and cardamom emerge. On the rich, mouth-filling palate, the flavors are concentrated and luxurious, with layers of wild berry, dark cherry and chocolate gliding across supple tannins to a warm, lingering finish.