



CHAPPELLET

2020 Signature Chenin Blanc Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept. 12, 2020
22.8° Brix at Harvest
14.1% Alcohol
TA – 0.59g/100ml
pH – 3.39

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 2020 Chenin Blanc was fermented in a combination of neutral French oak barrels and stainless steel tanks.

Growing Season & Harvest

2020 offered exceptional conditions for cultivating Chenin Blanc. The season began with a very dry winter, and while we benefitted from enough early spring rain to properly saturate the soils, the overall lack of precipitation limited canopy growth and led to an ideal fruit set with small clusters of highly concentrated berries. Summer brought temperate weather with no significant heat events, ensuring that the grapes were able to ripen slowly and uniformly. As a result, our white wines from the 2020 vintage are vibrant and complex, with impeccable structures, alluring aromas and pure, focused varietal flavors.

Tasting Notes

This radiant expression of mountain-grown Chenin Blanc offers enticing aromas of citrus blossom, Meyer lemon, subtle tropical fruit and fresh-cut hay, along with a delicate undercurrent of minerality. On the palate, the melon and guava flavors are lively and bright, with energetic acidity carrying the wine to a long, vibrant finish.