



CHAPPELLET

2008 NAPA VALLEY CHARDONNAY

WINEMAKER, PHILLIP CORALLO-TITUS

VINTAGE

Chappellet's Napa Valley Chardonnay is produced from fruit grown in the coolest regions of Napa Valley. Overlooking the San Pablo Bay, Kelly Ranch receives the benefits of the Bay's marine influences, creating optimal growing conditions for Chardonnay. Shallow soils composed of clay and gravel support low vigor vines with yields of only 2.5 tons per acre. The wine is aged on its lees for eight months in one-third new French oak barrels. For added texture and viscosity, a majority of the wine underwent malolactic fermentation.

GROWING SEASON AND HARVEST

Spring 2008 was extremely dry which prompted vines to push out early. Though daytime temperatures were picture-perfect, cold evening temperatures and some frost made for challenging conditions. Moderate, consistent temperatures continued throughout the summer setting up excellent conditions for ripening rich, balanced fruit at harvest.

TASTING NOTES

Lush tropical fruit aromas of pineapple and candied papaya jump out of the glass. On entry the palate is awash with a viscous coating of honeydew melon flavors and crisp citrus zest. The silky mouth-feel is buoyed by excellent acidity, and finishes with a lingering hint of baked apple and cream.



WINE STATISTICS

Harvested September 4 through October 1, 2008
24.4– 26.1° Brix at Harvest
14.8 % Alcohol
TA–0.59 g/100 ml
pH–3.56