



CHAPPELLET

2022 Signature Chenin Blanc Napa Valley

Winemaker Phillip Corallo-Titus



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 bears Donn Chappellet’s name, Molly Chappellet’s signature graces our Chenin Blanc label. To add depth and complexity, the 2022 Chenin Blanc was fermented in a combination of neutral French oak barrels and stainless steel tanks.

Growing Season & Harvest

2022 began with abundant winter rains that filled our reservoirs and saturated our soils. A cool, dry spring was followed by ideal summer weather with no days above 100° F before our Chenin Blanc was harvested on August 29. With full canopies and plenty of water for irrigation, we produced an ideal crop, with yields right where we wanted. Our 2022 Chenin Blanc offers vibrant acidity and tantalizing flavors of citrus and tropical fruit.

Tasting Notes

This graceful and refreshing mountain-grown Chenin Blanc draws you in with aromas of orange blossom, guava, pear, Fuji apple and spring flowers, as well as hints of minerality and fresh-cut hay. On the palate, it is crisp and bright with lively acidity framing delicate flavors of Meyer lemon and honeydew melon as they build to a long, elegant finish.

Wine Statistics

Harvested Aug. 29, 2022

21.8° Brix at Harvest

13.5% Alcohol

TA – 0.68g/100ml

pH – 3.26

Bottled April 2023