



CHAPPELLET

## 2024 Signature Chenin Blanc Napa Valley

Winemaker Phillip Corallo-Titus



### Wine Statistics

Harvested Sept. 4 and 15, 2024

21.8° Brix at Harvest

13.4% Alcohol

TA – 0.63 g/100ml

pH – 3.46

### 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 2007, 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 2024 Chenin Blanc was fermented in a combination of neutral French oak barrels and stainless-steel tanks.

### Growing Season & Harvest

The 2024 vintage began with winter rains that saturated the soils. After an early budbreak in late-March and bloom on May 15th, we benefitted from a warm-to-hot summer, including several days above 100° F. The heat worked in our favor allowing us to fully ripen the crop while maintaining excellent acidity and delicate flavors. To manage crop size, we removed underdeveloped interior clusters, and leafed around the clusters for more dappled sun on the grapes. Even though our Chenin Blanc vineyard is only three acres, we picked it in two sections so that each was harvested at the peak of ripeness, yielding grapes with vibrant acidity and tantalizing citrus and tropical flavors.

### Tasting Notes

This singular white wine draws you in with enticing aromas of Meyer lemon, pineapple, nectarine and tropical flowers, with French oak-inspired hints of nutmeg and vanilla adding nuance and complexity. On the full-flavored palate it is lively and bright, with toned acidity underscoring the fresh citrus and lychee flavors, as well as notions of candied lemon zest that linger on the long, delicious finish.