

CHAPPELLET



VINEYARD

# 1999 PRITCHARD HILL ESTATE VINEYARD CABERNET SAUVIGNON

WINEMAKER *PHILLIP CORALLO-TITUS*



## VINTAGE

Like the Bordeaux wines that once inspired our original desire to produce Cabernet Sauvignon, the Pritchard Hill Estate Vineyard (P.H.E.V.) is traditionally made by blending Cabernet Sauvignon with the other classic Bordeaux varietals. For the second vintage of this wine, the Cabernet Sauvignon beautifully displayed the uniqueness and power of Pritchard Hill on its own. Due to the outstanding quality, balance and character shown in the Cabernet, only a small percentage of Petit Verdot was added for structure to complete the blend. The wine is aged in new French barrels for 2 years, then spends another year in the bottle before being released.

## GROWING SEASON & HARVEST

The 1999 growing season started out with extremely wet, cool weather that lasted through the bloom period and delayed bud break by 3-4 weeks. A mild summer with virtually no rain followed, creating the optimal conditions for even ripening. A long hang-time and pronounced heat spikes late in the season culminated in fruit with ideal sugar levels and acid content.

The fruit is exclusively from Pritchard Hill vineyard blocks with thin, rocky soils that naturally restrict the vines to low yields and intensify the flavors. Within hours of crushing, all the lots were dark and concentrated. Even before fermentation completed, we knew we were in the middle of an extraordinary vintage.

## WINE STATISTICS

Release Date – October 1, 2002  
1,350 cases produced  
25 – 26.5 $\infty$  Brix at Harvest  
Harvested Mid to Late October  
14.5% alcohol  
TA – 0.56  
pH – 3.73

## RETAIL PRICE

\$110.00

## TASTING NOTES

This deep, crimson-color wine displays classic hillside Cabernet aromas of ripe berry fruit, balanced by a background of toasty French oak, chocolate, anise and spice. The mouth shows big structural tannins in balance with the lush ripe fruit and complex spice and earth tones. The fruit is supported by the intensity and extract of the wine. Drink now to experience the youthful intensity of the wine, but the patient collector who cellars it for 8 to 20 years will enjoy the rewards of bottle bouquet, softness and additional complexity achieved with bottle aging.