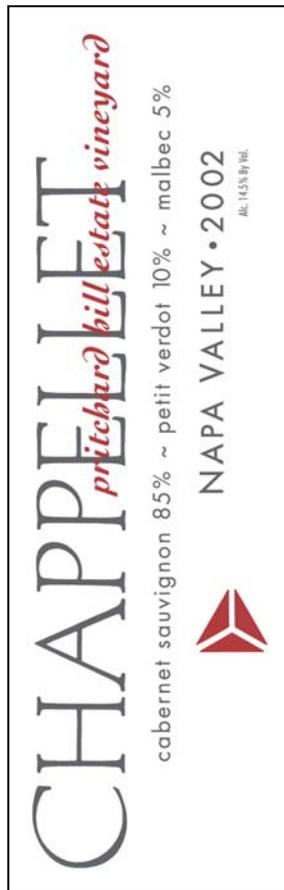




CHAPPELLET

2002 PRITCHARD HILL ESTATE VINEYARD CABERNET SAUVIGNON

WINEMAKER, *PHILLIP CORALLO-TITUS*



WINE STATISTICS

Release Date—October 1, 2005
Harvested October 2 thru 16, 2002
Bottled July 28, 2004
25.6 – 27.1° Brix at Harvest
14.5% Alcohol
TA—0.53 g/100ml
pH—3.78

Cabernet Sauvignon 85%
Petit Verdot 10%
Malbec 5%

VINTAGE

Like the great Bordeaux wines that first inspired Donn Chappellet to produce Cabernet Sauvignon, our Pritchard Hill Estate Vineyard Cabernet is traditionally crafted by blending Cabernet Sauvignon with the other classic Bordeaux varietals. The wine ages two years in 100% new French oak and one year in bottle prior to release. Cabernets such as this, produced exclusively from our mountainside Pritchard Hill vineyards, have proven their ability to cellar age for several decades.

GROWING SEASON & HARVEST

Late frosts in April and late rain in May had little effect on our mountain grown vineyards. The long, mild growing season initially suggested an extended harvest. Much fruit thinning occurred during the growing season to ensure intensity of fruit flavors. A few manageable heat spikes in late September and early October brought harvest to a quick close.

TASTING NOTES

The nose immediately shows great depth and concentration of fruit and Cabernet Sauvignon varietal aromas. Flashy blackberry and black cherry aromas are layered with spice, herbs and new French oak. The visual and aromatic darkness leads one to ponder the wine's depth for some time before venturing on for the first taste. The flavors and texture of the wine are mouth-filling, juicy and rich. Big tannins fill the palate and turn sweet as they mingle with the wine's abundant flavors of blackberry, anise, dark chocolate and cedar. Look for this powerhouse Cabernet Sauvignon to evolve and reveal its combination of strength, extract and elegance over the next 10 to 20 years.