



CHAPPELLET

2003 PRITCHARD HILL ESTATE VINEYARD CABERNET SAUVIGNON

WINEMAKER, PHILLIP CORALLO-TITUS



THE WINE

Like the great Bordeaux wines that first inspired Donn Chappellet, 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. Produced exclusively from our premium mountainside vineyards, Chappellet's Cabernets have proven their ability to cellar age for several decades.

GROWING SEASON & HARVEST

Early rains and late heat spikes contributed to overall lower yields, but produced a vintage of high quality, great color concentration and intensity of flavors. The unpredictable nature of the 2003 growing season began with a couple of early heat spikes in March, followed by the wettest April on record. Heat spikes in September helped move the harvest forward, making up for cool springtime temperatures.

TASTING NOTES

The opening notes of this powerful, concentrated wine present a heavenly mixture of baked cherries and berries, ripe plum and dark chocolate, shaded by tones of nutmeg, cinnamon and very sweet new French oak. Rich and mouth-filling, the deep ripe fruit flavors of cherry and plum are nuanced by touches of chocolate, roasted coffee, leather and cola. Exceptionally sleek and supple tannins provide a well-integrated framework for this weighty wine. Its extraordinary concentration lingers on the palate and long into the multi-dimensional finish.

WINE STATISTICS

Release Date October 1, 2006

Harvested September 22 through October 22, 2003

25.0– 27.0° Brix at Harvest

14.5 % Alcohol

TA–0.57 g/100 ml

pH–3.71

Cabernet Sauvignon 75%

Petit Verdot 10%

Malbec 8%

Cabernet Franc 7%