



CHAPPELLET

2003 PRITCHARD HILL ESTATE VINEYARD CABERNET FRANC

WINEMAKER, *PHILLIP CORALLO-TITUS*



WINE STATISTICS

Release Date – March 1, 2006
27° Brix at Harvest
Harvested Oct 15 – Oct 18, 2003
15.0% Alcohol
TA – 0.58g/100ml
pH – 3.68

Cabernet Franc 77%
Merlot 7%
Cabernet Sauvignon 9%
Malbec 5%
Petit Verdot 2%

THE WINE

Chappellet's Pritchard Hill Estate Vineyard Cabernet Franc is a traditional Bordeaux blend with Cabernet Franc as its base. The original vines were planted in 1989 making Cabernet Franc a relatively new discovery on Pritchard Hill. This varietal thrives on Pritchard Hill's volcanic soils, where conditions are ideal for developing ripe, concentrated flavors. The wine was bottled after spending 18 months in 60% new French oak.

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

Aromas of currant and black cherry are complemented by notes of sage and anise. A rich background of dark chocolate and roasted coffee adds depth and complexity. Layers of new French oak are woven through the nose, adding sweetness and spice. Elegant flavors of black tea, licorice and red fruits are delivered on a framework of firm tannins and mouth-filling texture. Intriguing nuances of forest and loamy earth further contribute to Cabernet Franc's uniqueness and legendary complexity. The lingering finish reveals potent layers of ripe fruit, sweet oak and espresso notes. Drink now through 2015.