



CHAPPELLET

2005 PRITCHARD HILL

ESTATE VINEYARD CABERNET FRANC

WINEMAKER, *PHILLIP CORALLO-TITUS*



THE WINE

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

GROWING SEASON AND HARVEST

The 2005 growing season was one of the longest and coolest seasons in recent memory. Budbreak occurred in March, followed by a long bloom and set, creating a sizable crop. An unseasonably cool, wet spring also contributed to vigorous growth. To ensure proper ripening of the grapes, meticulous canopy management and fruit thinning techniques were applied in the vineyard. Mild, even weather prevailed into September, allowing for excellent flavor development and an unhurried harvest.

TASTING NOTES

From its evocative red berry, plum, tea and cedar aromatics to the rich, complexity of its finish, this age-worthy Cabernet Franc displays both refinement and complexity. The red berry aromatics are echoed on the palate by flavors of red currants and raspberry, accentuated by spicy green peppercorn notes and subtle hints of cocoa powder. A sophisticated wine from a cool vintage, this Cabernet Franc will continue to evolve and reward for years to come.

WINE STATISTICS

Harvested October 3-27, 2005
14.9% Alcohol
TA—0.53g/100ml
pH—3.80

WINE BLEND

Cabernet Franc 76%
Cabernet Sauvignon 13%
Merlot 11%