

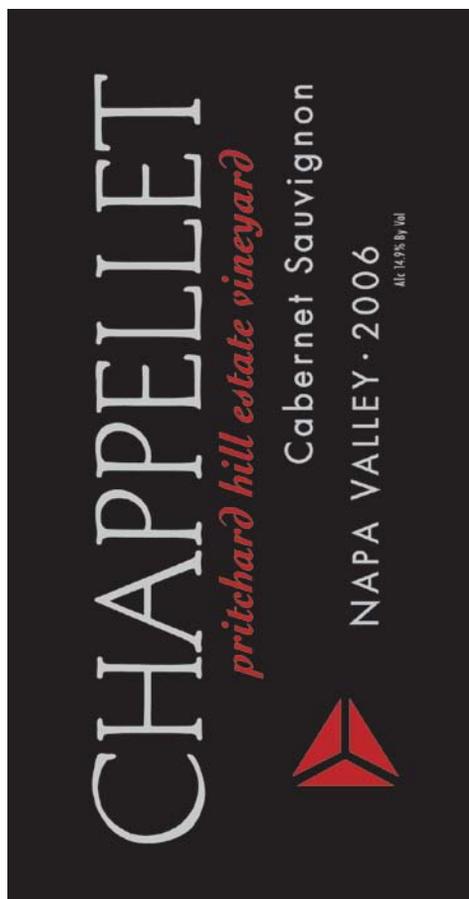


CHAPPELLET

2006 PRITCHARD HILL

ESTATE VINEYARD CABERNET SAUVIGNON

WINEMAKER, PHILLIP CORALLO-TITUS



WINE STATISTICS

Harvested September 29-October 27, 2006

14.9 % Alcohol

TA—0.55/100ml

pH—3.78

WINE BLEND

Cabernet Sauvignon 76%

Petit Verdot 12 %

Merlot 9 %

Malbec 3%

THE WINE

The most sought-after wine in our portfolio, this limited-production Cabernet Sauvignon represents the pinnacle of Chappellet winemaking, and is a testament to the elegant power and complexity of Pritchard Hill winegrowing. Like the great Bordeaux wines that first inspired Donn Chappellet, this wine is crafted by blending Cabernet Sauvignon with other classic Bordeaux varietals. The wine was aged for 22 months in 80 percent new French oak, and for an additional six months in bottle prior to release. Grown exclusively on rocky, mountainside vineyards, our Cabernets have consistently displayed an ability to age for several decades.

GROWING SEASON AND HARVEST

The 2006 growing season began with a cool, wet spring, which delayed bud break by several weeks. With the arrival of sunshine and warmth in June, the vines began to bloom and set fruit. A brief, beneficial heat wave in early July allowed the fruit to “catch up” without causing any damage. The remainder of the summer offered mild, seasonal weather all the way up to harvest, resulting in well-paced, even ripening.

TASTING NOTES

Blended using the most exceptional fruit from our finest vineyard blocks, this wine seamlessly balances intense berry fruit with rich tannins and mouthfeel. Concentrated aromas of black cherry, blackberry and plum give way to enticing layers of dark chocolate, espresso and smoke. On the palate, dark berry and currant elements flow into flavors of caramel, cocoa and coffee before concluding with elegant notes of French oak, brown sugar and molasses. To add even greater depth and complexity to the powerful core of Pritchard Hill Cabernet Sauvignon, this wine was blended with our most expressive selections of Petit Verdot, Merlot and Malbec.