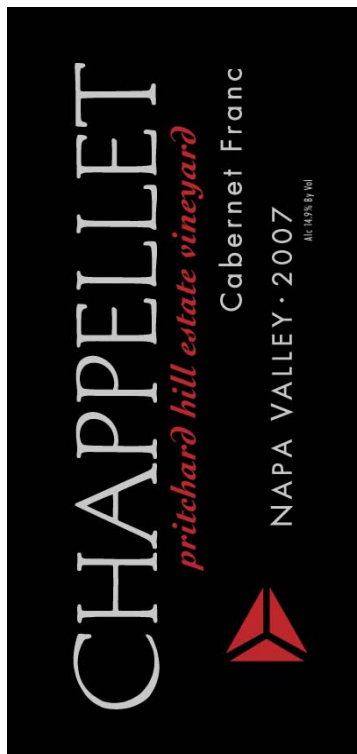




CHAPPELLET

2007 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 % new).

GROWING SEASON AND HARVEST

A dry, warm spring in 2007 resulted in early budding, bloom, and set up on Pritchard Hill. The summer growing season was decidedly on the mild-to-cool side with few heat spikes. There was an initial flurry of harvest activity around Labor Day, but then temperatures cooled, which allowed picking to proceed at an even pace. All in all, an ideal year to grow Cabernet family grapes on Pritchard Hill.

WINE STATISTICS

Harvested October 4-13, 2007
15.2% Alcohol
TA—0.61g/100ml
pH—3.73

WINE BLEND

Cabernet Franc 76%
Malbec 11%
Cabernet Sauvignon 10%
Merlot 2%
Petit Verdot 1%

TASTING NOTES

Our Chappellet Cabernet Franc proudly displays its Pritchard Hill heritage in this complex and opulent offering. Sweet aromas of black cherry, plum, and cola rise from the glass. On entry the wine displays the advantages of this high altitude upbringing; deep fruit and spice flavors with none of the vegetal characters often associated with valley floor Cabernet Franc. The wine is lush and round in the mouth, displaying tannins that are nicely integrated. The finish is persistent with lingering, delicate notes of fruit and cocoa that remain after the wine is swallowed.