



CHAPPELLET

2008 PRITCHARD HILL 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

Spring 2008 was extremely dry, which prompted the vines to push out early. Though daytime temperatures were picture-perfect, cold evening temperatures and some frost made for challenging conditions. Moderate, consistent temperatures continued throughout the summer, setting up excellent conditions for ripening rich, balanced fruit at harvest.

TASTING NOTES

This beautiful expression of Pritchard Hill winegrowing displays aromas that are distinctively Cabernet Franc, with lovely red fruit and ripe plum elements complemented by underlying notes of cedar, clove and anise. French oak adds its own layers of spicy nutmeg, cinnamon and roasted coffee. The nose is harmonious and balanced, showing off the nuances of great Cabernet Franc. On the palate, there is a wonderful silky texture that comes from a combination of ripe fruit, sweet oak and supple tannins. Flavors of cedar, dried herbs and tobacco add the background complexity that this Bordeaux varietal is renowned for. The lingering finish offers a final testament to the quality of this delightful wine.

WINE STATISTICS

Harvested September 22 – October 9, 2008

14.9% Alcohol

TA – 0.61/100ml

pH – 3.74

WINE BLEND

Cabernet Franc 80%

Malbec 12%

Petit Verdot 8%