



CHAPPELLET

2009 CABERNET FRANC

WINEMAKER, PHILLIP CORALLO-TITUS



THE WINE

The Chappellet 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

Though rainfall was little more than two-thirds of normal for the third year in a row, the timing of the precipitation was on the vines' side, as late spring rains delayed irrigation needs. June, July and August were cool, but September was quite warm, which helped the fruit reach complete maturity. A large storm hit in mid-October, but all of our grapes were harvested before the rains. Overall, an ideal growing season on Pritchard Hill.

TASTING NOTES

The 2009 vintage delivered a flashy and opulent expression of Cabernet Franc that is quick to open up, revealing generous wild berry and cherry aromatics, alongside more exotic notes of cedar, baking spice and fresh roasted coffee beans. French oak-inspired hints of toast and spice are woven throughout the nose adding sweetness and depth. On the palate, the texture is fleshy and super rich, with lush fruit, complex herb and spice flavors, and refined, balanced tannins that are true to type for this elegant varietal. Final testament to the quality of this delightful wine.

WINE STATISTICS

Harvested October 1 – October 6, 2009

14.9% Alcohol

TA – 0.48/100ml

pH – 3.82

WINE BLEND

Cabernet Franc 76%

Cabernet Sauvignon 16%

Malbec 4%

Petit Verdot 4%