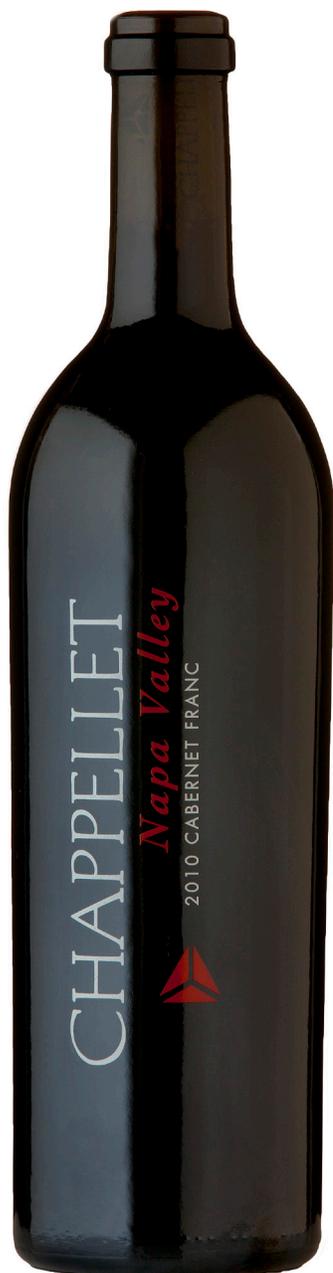




CHAPPELLET

2010 NAPA VALLEY 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 variety 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 & HARVEST

Though 2010 was one of the coldest years in the history of Chappellet, our experience from four decades of farming in Napa Valley paid great dividends. We aggressively thinned early in the season, doing as many as two to three fruit drops in all parts of the vineyard. Judicious canopy management combined with our ideal north-south row orientations allowed us to avoid burning during a significant August heat event. The weather in October was perfect, and though the harvest was compact, everything came in before the rains, with the grapes showing exceptional color and richness, good acidity and excellent flavor development.

TASTING NOTES

This wine makes a big initial impression, with concentrated liqueur-like red fruit aromas, as well as layers of nutmeg, vanilla, bay leaf, cardamom and cedar. Opulent sweet oak and roasted coffee notes create a complex background that adds depth and richness. On the palate, the wine echoes the richness of the exotic nose. The mouthfeel is plush and ripe, with flavors of fig, wild berry and dried herbs. Intermingled with the ripe, fleshy fruit are beautifully rounded tannins that glide to a warm resonating finish. This wine is a testament to the fact that Pritchard Hill is graced with the perfect soil and climate for growing all of the Bordeaux varieties.

WINE STATISTICS

Harvested October 21, 2010

26° Brix at Harvest

14.9% Alcohol

TA – 0.51g/100ml

pH – 3.85

Cabernet Franc 75%

Malbec 21%

Cabernet Sauvignon 4%