



CHAPPELLET

2010 PRITCHARD HILL CABERNET SAUVIGNON

WINEMAKER PHILLIP CORALLO-TITUS



THE WINE

The most sought-after wine in our portfolio, this limited-production Cabernet Sauvignon represents the pinnacle of Chappellet winemaking, and embodies 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 20 months in 100 percent new French oak. Grown on our rocky, mountainside vineyards, our Cabernets have consistently displayed an ability to age for several decades.

GROWING SEASON & HARVEST

Though 2010 was one of the coldest years in the history of Chappellet, our experience from almost five decades of farming Pritchard Hill 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

While 2010 yielded a very small crop of Cabernet Sauvignon, this wine is huge in scale, with exceptional color, aromas, flavors and structure. The cool vintage produced remarkable concentration and complexity, while accentuating the unique terroir of Pritchard Hill. The nose is rich and powerful, with abundant dark berry, cherry and plum aromas, as well as notes of dark chocolate, anise and cardamom. Seamlessly integrated tannins balance the rich mouthfeel beautifully, underscoring flavors of dark fruit, cassis, roasted coffee and cedar. The mouth-coating richness persists long into the finish, where power and finesse resonate on the palate.

WINE STATISTICS

October 12 through October 28, 2010

24.5-25.8° Brix at Harvest

14.5% Alcohol

TA— .58 g/100 ml

pH—3.82

75% Cabernet Sauvignon

11% Petit Verdot

14% Malbec