



CHAPPELLET

2011 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

2011 was an extremely cold year, where our unique location and four decades of Napa Valley winegrowing experience paid great dividends. Though yields were already relatively low, we aggressively thinned early in the season, doing as many as two to three fruit drops throughout the vineyards to lighten the crop loads. Due to our thin, well-draining mountain soils and cover crops, we had no significant issues with excess moisture. As a result, even though the cool weather delayed all stages of development, our grapes benefited from ample hangtime.

TASTING NOTES

The 2011 vintage has yielded a classic expression of mountain-grown Cabernet Franc that is both elegant and intense. Varietal aromas of cherry, blackberry and violets fill the glass alongside hints of green olive, bay leaf, anise, cedar and mocha—all of which add a Bordeaux-like complexity to the nose. On the palate, the tannins are plush and supple, underscoring the wine's rich body and velvety mouthfeel. Focused red and black fruit flavors, as well as notes of sweet oak, roast coffee beans and sage carry through to a lingering and viscous finish that highlights the sophistication and personality of Cabernet Franc grown on Pritchard Hill.

WINE STATISTICS

Harvested October 24–November 1, 2011

14.5% Alcohol

TA .52g/100ml

pH 3.79

Cabernet Franc 76%
Cabernet Sauvignon 10%
Petit Verdot 10%
Malbec 4%