



2012 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 22 months in French Oak barrels (60% new).

GROWING SEASON & HARVEST

The 2012 growing season offered fantastic growing conditions. Significant rains in early March were followed by perfect weather during bloom and an excellent fruit set. Summer temperatures were also ideal, with alternating periods of fog and sunshine ensuring great hangtime and no significant stress on the vines. With no notable heat events, and no threat of rain, we were able to pick exactly when we wanted, resulting in pristine, perfectly developed fruit with great balance and acidity.

TASTING NOTES

The 2012 vintage has yielded a beautifully concentrated expression of mountain-grown Cabernet Franc that is both elegant and powerful. Aromas of ripe berry, cherry and dark chocolate leap from the glass, followed by more nuanced notes of cedar, clove, leather, coffee, rosemary and white pepper. The palate is plush and complex, with supple, mouthfilling tannins and flavors of earth, graphite and minerals underscoring alluring layers of blackberry, espresso and chocolate.

WINE STATISTICS

Harvested October 4 - October 15, 2012

25.0° - 27.0° Brix at Harvest

14.9% Alcohol

TA - 0.58 g/100ml

pH - 3.71

WINE BLEND

Cabernet Franc 76%

Cabernet Sauvignon 7%

Merlot 7%

Petit Verdot 6%

Malbec 4%

