

2013 NAPA VALLEY CABERNET FRANC

WINEMAKER PHILLIP CORALLO-TITUS



WINE STATISTICS

Harvested October 2-16, 2013

25.0° - 27.0° Brix at Harvest

14.9% Alcohol

TA - 0.58 g/100ml

pH - 3.65

WINE BLEND

78% Cabernet Franc

12% Cabernet Sauvignon

10% Malbec

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 AND HARVEST

2013 was one of the most idyllic growing seasons we have seen in many years, with picture-perfect weather from spring through harvest. Though late-2012 rains provided enough water to ensure adequate soil moisture, drought-like conditions throughout the 2013 growing season limited vine vigor and allowed us to further fine-tune our viticultural techniques. With temperatures that were neither too hot, nor too cold, we achieved ideal ripeness, while still preserving excellent acidity. With no threat of rain or heat events near harvest, we were able to pick all of our grapes precisely when we wished.

TASTING NOTES

This is a concentrated, yet elegant, wine that showcases the complexity of great mountain-grown Cabernet Franc. The nose offers a beautiful combination of red fruits, sage, white pepper and lavender, with additional layers of plum, roasted coffee and cedar. The palate is supple and mouthfilling, with velvety tannins underscoring flavors of sweet cherry, blackberry, chocolate and cassis. Hints of moist earth, minerals and graphite add depth and nuance to a lingering finish.



CHAPPELLET