

2013 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 22 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 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 classic expression of mountain-grown Cabernet Sauvignon that combines exceptional structure and concentration with graceful purity and poise. The aromas reveal deep layers of blackberry, cassis and anise along with notes of cedar and violet. The palate is velvety and rich, with underlying tone and structure. Dark fruit flavors are accompanied by hints of roasted coffee, dark chocolate and oak spice that carry through to a long, satisfying finish.

WINE STATISTICS

Harvested September 25 - October 11, 2013

26.6° Brix at Harvest

14.9% Alcohol

TA - .58 g/100ml

pH - 3.83

WINE BLEND

83% Cabernet Sauvignon

8% Malbec

6% Cabernet Franc

3% Petit Verdot

