

2014 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 AND HARVEST

For the third year in a row, Mother Nature provided exceptional growing conditions. In fact, our vineyard manager, Dave Pirio, believes that 2012, 2013 and 2014 may be the finest run of growing seasons he has seen in his more than 30 years of farming Pritchard Hill. While 2014 offered lovely temperate, mid-season weather that was ideal for our early ripening varieties, it also brought ample warmth in September and October, ensuring perfect ripeness in our late-ripening grapes. With no threat of rain or significant heat events, the fruit was harvested at an unhurried pace in pristine condition. Overall, our yields were down slightly, resulting in beautiful depth and concentration.

TASTING NOTES

Showcasing the complexity and concentration of great mountain-grown Cabernet Franc, the nose offers a beautiful combination of sweet red fruits, sage, white pepper and lavender, with underlying hints of roasted coffee, vanilla and cedar. The palate is elegantly proportioned, with balanced acidity and velvety tannins adding length and focus to flavors of cherry, chocolate, plum, rose hip and espresso.

WINE STATISTICS

Harvested September 24 - October 3, 2014

25.0° - 27.5° Brix at Harvest

14.5% Alcohol

TA - 0.56 g/100ml

pH - 3.67

WINE BLEND

Cabernet Franc 76%

Cabernet Sauvignon 9%

Malbec 9%

Merlot 6%



CHAPPELLET