

2014 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 vineyard, our Cabernets have consistently displayed an ability to age for several decades.

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.

WINE STATISTICS

Harvested September 19 - October 10, 2014

24.5° - 28.0° Brix at Harvest

14.5% Alcohol

TA - .55 g/100ml

pH - 3.82

WINE BLEND

81% Cabernet Sauvignon

14% Petit Verdot

5% Malbec

TASTING NOTES

This is a classic expression of mountain-grown Cabernet Sauvignon that combines exceptional structure and richness with elegant purity and poise. The aromas are decadent and concentrated, displaying layers of crème de cassis, blackberry and boysenberry, as well as notes of chocolate, espresso, cigar box and sweet oak. The ripe dark berry elements are echoed on the voluptuous palate, where they are underscored by mouth-coating tannins and hints of vanilla, toasted oak, clove, nutmeg and anise, all of which carry through to a lingering finish that is both smooth and spicy.



CHAPPELLET