



# CHAPPELLET

## 2015 Cabernet Franc

### Napa Valley

Winemaker Phillip Corallo-Titus



#### Wine Statistics

Harvested Sept 15 – Oct 12, 2015  
25.0°- 27.5° Brix at Harvest  
14.5% Alcohol  
TA – .59g/100ml  
pH – 3.74

#### Wine Blend

77% Cabernet Franc  
15% Cabernet Sauvignon  
4% Malbec  
4% Petit Verdot

#### 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

While the 2015 growing season delivered grapes of exceptional quality, it was a vintage that was light on quantity. With another warm, dry spring, the growing season got off to a fast start. Cold weather during flowering resulted in a significant amount of shatter, resulting in light clusters. Knowing that yields would be down, we tailored our farming to ensure that we brought out the very best from the small crop. This included methods designed to create homogenous ripening, as well as techniques that limited canopy growth, while providing ideal dappled sunlight on the ripening fruit. A lovely temperate summer allowed the grapes to ripen slowly, while an unhurried harvest ensured that everything was picked at the perfect stage of development, with pristine grapes showing beautiful color, density and depth.

#### Tasting Notes

Dark, rich and beautifully structured, this wine showcases the complexity and concentration of great mountain-grown Cabernet Franc. Aromas of blueberry, blackberry, roasted coffee and fresh herbs rise from the glass, followed by notes of cola, vanilla and clove. The generous fruit continues on the round, fleshy palate, where flavors of cassis, ripe cherry and dark chocolate are supported by a velvety texture and hints of creamy oak, smoke and toast from aging in French oak barrels.