1967 2017

CHAPPELLET

FIFTY YEARS ON PRITCHARD HILL

2017 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 & Harvest

After five years of drought, the 2017 growing season started off with record-setting rainfalls that replenished the vines and pushed the growing season to a later-than-normal start. In the vineyards, we applied thoughtful canopy management techniques to achieve balanced crops with just the right amount of sunlight on the fruit. Moderately warm temperatures in late May led to a perfectly timed bloom and fruit set. With rising temperatures in the last week of August, the grapes were able to develop ideal ripeness, resulting in wines with lovely colors and aromatics accompanied by beautifully concentrated flavors.

Tasting Notes

Powerful, profound and impeccably structured, this wine captures the essence of great mountain-grown Cabernet Sauvignon. As it evolves in the glass, concentrated aromas of blueberry, blackberry and black currant meld with hints of anise, graphite, complex herbs, dark chocolate, espresso and spice. Though lush and viscous on the palate, a supple elegance frames the rich black cherry and ripe berry flavors, with taut underlying acidity adding poise and purity to a long resonating finish.

Wine Statistics

25.0° – 27.0° Brix at Harvest
14.5% Alcohol
TA – 0.65g/100ml
pH – 3.72

Wine Blend

85% Cabernet Sauvignon
10% Petit Verdot
5% Malbec