



CHAPPELLET

2018 Cabernet Franc

Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

26.5°- 27.0° Brix at Harvest
14.5% Alcohol
TA – .56g/100ml
pH – 3.69

Wine Blend

75% Cabernet Franc
15% Cabernet Sauvignon
6% 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

The 2018 vintage delivered ideal growing conditions that were reminiscent of the exceptional 2012 and 2016 vintages. Perfectly timed spring rains saturated the soils, and were followed by moderate weather, with almost no days of heat above 100° F throughout the summer. Because the phenomenal growing conditions yielded a larger-than-average crop, we did as many as three to four thinning passes between June and August, aggressively dropping fruit to fine-tune the crop load. The temperate conditions continued late into the season, providing abundant hangtime, and ensuring ideal flavor development and the retention of excellent natural acidity. As a result, our 2018 wines offer beautiful color, concentration and weight, with lovely varietal purity.

Tasting Notes

Striking an impeccable balance between concentration and elegance, this rich and complex Cabernet Franc showcases how beautifully this grape expresses itself when grown on high-mountain slopes. The nose offers gorgeous aromas of red currant, black cherry, smokey tea, thyme and graphite, with hints of vanilla and clove from aging in French oak. On the plush, mouthcoating palate, silky tannins and a saturated texture frame the generous ripe berry flavors, with notes of earthy richness, sage and roasted coffee lingering throughout a long voluptuous finish.