



CHAPPELLET

2019 Cabernet Franc

Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Oct 10 – Oct 26, 2019

25.5°- 26.5° Brix at Harvest

14.5% Alcohol

TA – .58g/100ml

pH – 3.67

Wine Blend

78% Cabernet Franc

16% Cabernet Sauvignon

2% Malbec

2% Petit Verdot

2% Merlot

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 2019 growing season began with cool, rainy weather throughout winter and spring, which delayed budbreak slightly and resulted in a robust crop and vigorous canopies. To create the desired vine balance, we thinned leaves and clusters extensively, doing as many as three fruit-dropping passes depending on the needs of each vine. The weather remained temperate throughout summer, followed by perfectly timed warm weather in October. As a result, our early ripening grapes yielded wines with dazzling aromatics, lovely energy and pure, fresh flavors, while our later-ripening varieties provided gorgeous color and concentration, with supple tannins and rich, soaring flavors.

Tasting Notes

Striking an impeccable balance between concentration and elegance, this complex Cabernet Franc showcases how beautifully this grape expresses itself when grown on high-mountain slopes. Aromas of red currant, black cherry, graphite and black tea leap from the glass, followed by French oak-inspired notes of vanilla, cedar and clove. On the plush, silky palate the luxurious ripe berry flavors are framed by fine-grained tannins and an earthy richness, with hints of sage, coffee and cigar leaf emerging on the long, sophisticated finish.