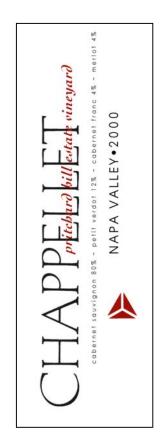


2000 PRITCHARD HILL ESTATE VINEYARD CABERNET SAUVIGNON

WINEMAKER, PHILLIP CORALLO-TITUS



WINE STATISTICS

Release Date—October 1, 2003 25.1° Brix at Harvest Harvested October 23 & 24, 2000 14.5% Alcohol TA—0.54 g/100ml pH—3.72

> Cabernet Sauvignon 80% Petit Verdot 12% Cabernet Franc 4% Merlot 4%

VINTAGE

Like the great Bordeaux wines that first inspired Donn Chappellet to produce Cabernet Sauvignon, our Pritchard Hill Estate Vineyard Cabernet is traditionally crafted by blending Cabernet Sauvignon with the other classic Bordeaux varietals. Final blending of the Cabernet Sauvignon with Petit Verdot, Merlot and Cabernet Franc was the key to success in the 2000 vintage. The wine aged two years in 80% new French oak and one year in bottle prior to release.

GROWING SEASON & HARVEST

Other than a record heat wave in mid June, the 2000 vintage was very mild. The combination of a large crop and cool weather mandated that patience would be required to achieve optimal ripeness. By managing our estate vineyards to perfection, we were able to attain excellent flavors and structure in our wines.

TASTING NOTES

The intensity of the wine is evident from the deep, inky red, saturated color. The aromas are powerful with concentrated black cherry, blackberry and dark chocolate. Hints of toasty oak, cedar and herbs add complexity to the ripe, fruity nose. The dark fruit continues on the palate. Rich blueberry and blackberry flavors mingle with sweet oak, and elegant tannins give structure and depth to the wine. The spicy tones of cinnamon, clove and caramel linger long on the finish. The seemless mouthfeel and layered complexity speak to the effort put into creating this powerful wine.