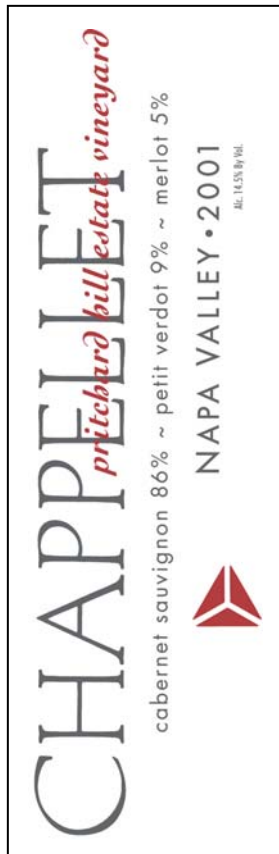




CHAPPELLET

2001 PRITCHARD HILL ESTATE VINEYARD CABERNET SAUVIGNON

WINEMAKER, *PHILLIP CORALLO-TITUS*



WINE STATISTICS

Release Date—October 1, 2004
Harvested Sept 5 thru Oct 2, 2001
Bottled August 18, 2003
25.2 – 26.3° Brix at Harvest
14.5% Alcohol
TA—0.56 g/100ml
pH—3.56

Cabernet Sauvignon 86%
Petit Verdot 9%
Merlot 5%

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. The wine ages two years in 100% new French oak and one year in bottle prior to release. Cabernets such as this, produced exclusively from our mountainside Pritchard Hill vineyards, have proven their ability to cellar age for several decades.

GROWING SEASON & HARVEST

The early, unseasonably warm weather in March 2001 got the growing season off to an early start. A rare April frost brought temperatures as low as 27 degrees, freezing shoots and clusters, lowering yields in some areas. Then, with the hottest May on record, above average temperatures in June, and several 100 degree days in July, it looked like harvest would be two to three weeks early. August cooled down to the perfect warm days and cool nights needed to even out the ripening process, allowing a longer hang time and putting harvest back on track.

TASTING NOTES

Dark aromas dominate in this powerful wine - blackberry, black cherry and anise. Fresh leather, forest floor and clove add complexity to the nose. The wine is vibrant with the condensed fruit flavors of a baked berry pie with a buttery crust. Caramel, sweet oak and an earthy note add dimension. A high note of red fruit adds brightness to the aromas and flavors. Big yet elegant tannins are balanced by the concentrated fruit and rich body of the wine. The finish is long and satisfying. Drink now through 2020.