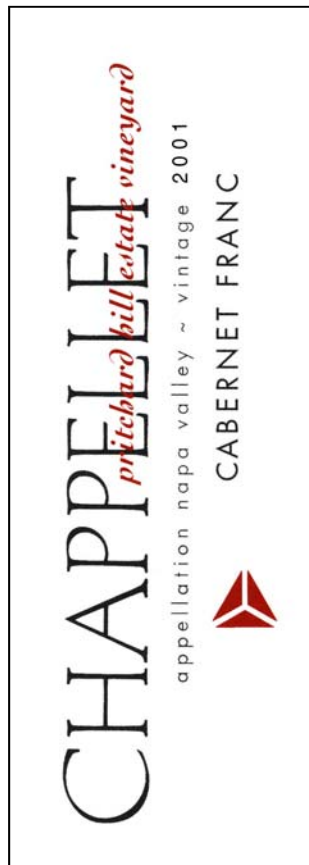




CHAPPELLET

2001 PRITCHARD HILL ESTATE VINEYARD CABERNET FRANC

WINEMAKER, *PHILLIP CORALLO-TITUS*



VINTAGE

Chappellet's Pritchard Hill Estate Vineyard Cabernet Franc is a traditional Bordeaux blend with Cabernet Franc as its base. The original vines were planted in 1989 making Cabernet Franc a relatively new discovery on Pritchard Hill. The property is highly suitable to the Bordeaux varietals, and the Cabernet Franc thrives on Pritchard Hill. Each year the blend varies depending on the strength of the other varietals and what they can bring to the blend. This year's final blend consists of 75% Cabernet Franc, 13% Merlot, 10% Cabernet Sauvignon and 2% Petit Verdot. The wine was blended after spending 18 months in 60% new French oak.

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

Intense, ripe and concentrated, the rich fruit aromas of baked cherry and ripe plum are supported by notes of anise, dark chocolate and roasted coffee. Flashy new French oak characteristics of allspice, cinnamon and hints of smoke intertwine flawlessly. The palate displays luscious flavors of fruit and spice as well as rich mouthfilling tannins.. Drink now through 2012.

WINE STATISTICS

Release Date—March 1, 2004
26.1–26.6° Brix at Harvest
Harvested Sept 14–Oct 1, 2001
14.5% Alcohol
TA—0.54 g/100ml
pH—3.68

Cabernet Franc 75%
Merlot 13%
Cabernet Sauvignon 10%
Petit Verdot 2%