



CHAPPELLET

2002 PRITCHARD HILL ESTATE VINEYARD CABERNET FRANC

WINEMAKER, *PHILLIP CORALLO-TITUS*



WINE STATISTICS

Release Date—March 1, 2005
26.1–28.7° Brix at Harvest
Harvested Sept 21 – Oct 22, 2002
15.0% Alcohol
TA—0.51 g/100ml
pH—3.80

Cabernet Franc 75%
Merlot 8%
Cabernet Sauvignon 6%
Malbec 6%
Petit Verdot 5%

THE WINE

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. The wine was blended after spending 18 months in 60% new French oak.

GROWING SEASON & HARVEST

Late frosts in April and late rain in May had little effect on our mountain grown vineyards. The long, mild growing season initially suggested an extended harvest. Much fruit thinning occurred during the growing season to ensure intensity of fruit flavors. A few manageable heat spikes in late September and early October brought harvest to a quick close.

TASTING NOTES

Concentrated aromas of cherry and blackberry are layered with vibrant spice notes of nutmeg, anise and cinnamon. Chocolatey ripe fruit continues to develop in the glass as the wine opens. Along with the ripe cherry and berry flavors, complexity is achieved with rich flavors of licorice, ginger and cracked pepper. Supple tannins add balance and structure to the mouth feel without interrupting the flow of fruit and spice on the pallet. The finish is long, sweet and satisfying with exotic spices lingering to the end. Drink now through 2015.