



CHAPPELLET



2023 Cabernet Franc Napa Valley

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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

With early season rains saturating soils and a cool spring and summer that ensured generous hangtime, 2023 offered perfect weather that took the grapes to another level. To provide airflow and light on the grapes during a cool vintage, we pruned and leafed early and often. Though later than normal, both budbreak and bloom were excellent with overall yields up slightly. The weather stayed cool into fall, with only one September day above 90° F, before things warmed up in October, providing a final push to ripeness. Though harvest was compact, we were able to pick everything at the ideal moment, yielding impeccably balanced red wines with concentrated color, seamless tannins and an abundance of fruit and spice.

Tasting Notes

The 2023 vintage produced a powerful and concentrated expression of mountain-grown Cabernet Franc with effusive aromas of cassis, red currant, cedar, graphite, wild sage and black tea, as well as hints of vanilla bean, leather and toasty oak. On the palate it is layered and weighty, with earthy richness and exotic spice framing concentrated red and black fruit aromas. Dynamic from beginning to end with a fine-grained silky finish, this is a powerhouse wine that remains beautifully balanced, graceful and complex

Wine Statistics

Harvested Sept. 16 – Oct. 20, 2023
24.5° – 26.5° Brix at Harvest
14.5% Alcohol
TA .61 g/100 ml
pH 3.64
Bottled - July 2025

Wine Blend

80% Cabernet Franc
15% Cabernet Sauvignon
5% Merlot