

2012 PRITCHARD HILL CABERNET SAUVIGNON

WINEMAKER PHILLIP CORALLO-TITUS



WINE STATISTICS

Harvested October 2 - October 20, 2012

26.8° Brix at Harvest

14.9% Alcohol

TA - .52 g/100ml

pH - 3.85

WINE BLEND

76% Cabernet Sauvignon

14% Malbec

10% Petit Verdot

THE WINE

The most sought-after wine in our portfolio, this limited-production Cabernet Sauvignon represents the pinnacle of Chappellet winemaking and embodies the elegant power and complexity of Pritchard Hill winegrowing. Like the great Bordeaux wines that first inspired Donn Chappellet, this wine is crafted by blending Cabernet Sauvignon with other classic Bordeaux varietals. The wine was aged for 22 months in 100 percent new French oak. Grown on our rocky, mountainside vineyards, our Cabernets have consistently displayed an ability to age for several decades.

GROWING SEASON AND HARVEST

The 2012 growing season offered fantastic growing conditions. Significant rains in early March were followed by perfect weather during bloom and an excellent fruit set. Summer temperatures were also ideal, with alternating periods of fog and sunshine ensuring great hangtime and no significant stress on the vines. With no notable heat events, and no threat of rain, we were able to pick exactly when we wanted, resulting in pristine, perfectly developed fruit with great balance and acidity.

TASTING NOTES

This radiant wine combines classic mountain structure and concentration with graceful purity and poise. The aromas reveal blackberry, dark cherry and crème de cassis, along with notes of oak spice, violets and anise. The palate is rich and expansive, with layers of dark berry, espresso and chocolate underscored by silky tannins that carry through to a lingering, almost liqueur-like finish.



CHAPPELLET