



CHAPPELLET

2016 Cabernet Franc

Napa Valley

Winemaker Phillip Corallo-Titus



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

The 2016 growing season continued a string of phenomenal vintages that goes all the way back to 2012. With no frost issues, and ideally timed March rains, the season got off to an early start. The weather throughout spring and summer was temperate and even, ultimately yielding near-average heat accumulation numbers for the season, and allowing the grapes to ripen at a leisurely pace. Harvest for our red grapes began in mid-September, with the fruit showing a perfect balance between bright natural acidity and lovely varietal flavors.

Tasting Notes

The nose displays aromas that are both concentrated and complex, with layers of red currant, cassis, bay, sage and anise mingling with oak-inspired hints of nutmeg, clove and smoke. On the palate, this wine is sleek and elegant with seamless tannins and good natural acidity underscoring flavors of cherry, dark chocolate, roasted coffee, graphite and cigar box.

Wine Statistics

Harvested Sept 23 – Oct 27, 2016
25.0°- 26.5° Brix at Harvest
14.5% Alcohol
TA – .61g/100ml
pH – 3.70

Wine Blend

76% Cabernet Franc
16% Cabernet Sauvignon
5% Malbec
3% Petit Verdot