



2016 Pritchard Hill Cabernet Sauvignon

Winemaker Phillip Corallo-Titus



Wine Statistics

Harvested Sept. 23 – Oct. 23, 2016
25.0° – 26.5° Brix at Harvest
14.5% Alcohol
TA – 0.63g/100ml
pH – 3.78

Wine Blend

90% Cabernet Sauvignon
5% Petit Verdot
5% Malbec

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 vineyard, our Cabernets have consistently displayed an ability to age for several decades.

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

Pure, powerful and beautifully structured, this opulent wine captures the essence of great mountain-grown Cabernet Sauvignon. Alluring aromas of blueberry, blackberry, dark chocolate and espresso rise from the glass, followed by notes of anise, smoke and spice. The luxurious fruit continues on the palate, where lush flavors of ripe berry and dark cherry are framed by a beautiful structure and mouthcoating tannins. The finish is rich and lingering, accented by notes of toasted oak, clove, nutmeg.