



2017 Cabernet Franc

Napa Valley

Winemaker Phillip Corallo-Titus



Wine Statistics

25.0°- 27.0° Brix at Harvest
14.5% Alcohol
TA – .58g/100ml
pH – 3.78

Wine Blend

75% Cabernet Franc
12% Cabernet Sauvignon
10% Malbec
3% Petit Verdot

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

After five years of drought, the 2017 growing season started off with record-setting rainfalls that replenished the vines and pushed the growing season to a later-than-normal start. In the vineyards, we applied thoughtful canopy management techniques to achieve balanced crops with just the right amount of sunlight on the fruit. Moderately warm temperatures in late May led to a perfectly timed bloom and fruit set. With rising temperatures in the last week of August, the grapes were able to develop ideal ripeness, resulting in wines with lovely colors and aromatics accompanied by beautifully concentrated flavors.

Tasting Notes

One of the treasures of the Chappellet portfolio, this complex and concentrated Cabernet Franc showcases how beautifully this grape expresses itself when grown on the high-mountain slopes of Pritchard Hill. Offering a mosaic of fruit, herb and spice notes, it displays aromas of dark cherry, cassis, olive and sage, as well as oak-inspired hints of vanilla, nutmeg and clove. On the palate it is supple and elegant, with plush tannins and luxurious flavors of black cherry, chocolate, graphite, cedar and roasted coffee gliding to a long, complex finish.