



CHAPPELLET



2022 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

2022 began with generous winter rains that filled our reservoirs and saturated our soils. A cool, dry spring was followed by ideal summer weather with no days above 100° F until a significant heat event beginning near Labor Day. Thankfully, with extensive irrigation and careful canopy management to protect the fruit from the sun, we were able to respond to the heat on a block-by-block basis. Harvest began in early September and concluded on October 20, with our Red Bordeaux grapes picked at a range of ripeness levels to ensure abundant options at the blending table.

Tasting Notes

Both elegant and intense, this wine showcases classic Cabernet Franc aromas of cedar, graphite, wild sage, black tea and thyme, as well as hints of red currant, rose petal, sweet, toasty oak and sandalwood. On the palate it is graceful, layered and beautifully balanced, with a velvety texture and seamless tannins framing sophisticated flavors of black cherry, anise and white pepper, with a note of earthy richness adding nuance to a long, complex finish.

Wine Statistics

Harvested Sep. 16 - Oct. 20, 2022

24.5°- 27.2° Brix at Harvest

14.8% Alcohol

TA – .58g/100ml

pH – 3.66

Bottled – July 2024

Wine Blend

Cabernet Franc 76%

Cabernet Sauvignon 17%

Merlot 7%