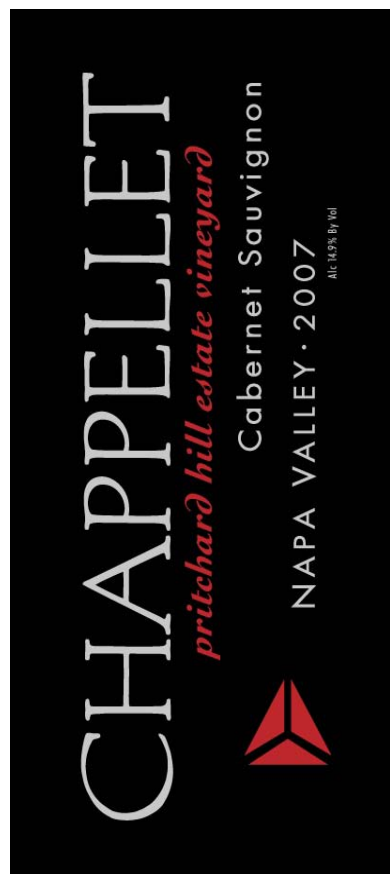




CHAPPELLET

2007 PRITCHARD HILL CABERNET SAUVIGNON

WINEMAKER, PHILLIP CORALLO-TITUS



WINE STATISTICS

Harvested September 17-October
15, 2007

14.9 % Alcohol

TA—0.58/100ml

pH—3.77

WINE BLEND

Cabernet Sauvignon 77%

Petit Verdot 12 %

Malbec 8 %

Merlot 2%

Cabernet Franc 1%

THE WINE

The most sought-after wine in our portfolio, this limited-production Cabernet Sauvignon represents the pinnacle of Chappellet winemaking, and is a testament to 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 20 months in 100 percent new French oak, and for an additional eight months in bottle prior to release. Grown exclusively on our rocky, mountainside vineyards, our Cabernets have consistently displayed an ability to age for several decades.

GROWING SEASON AND HARVEST

A dry, warm spring in 2007 resulted in early budding, bloom, and set up on Pritchard Hill. The summer growing season was decidedly on the mild-to-cool side with few heat spikes. There was an initial flurry of harvest activity around Labor Day, but then temperatures cooled, which allowed picking to proceed at an even pace. All in all, an ideal year to grow Cabernet family grapes on Pritchard Hill.

TASTING NOTES

Blended using the most exceptional fruit from our finest vineyard blocks, the 2007 Pritchard Hill Cabernet Sauvignon is chock full of all the components that make us excited about drinking delicious wines. Deep, dark saturated colors seem to stain the glass. Floral notes of violets mingle with sweet blackberry, anise, and espresso aromas. Immediately the mouth is full with sweet berry and chocolate flavors that morph into a liqueur-like veneer that coats the palate. The tannins are smooth and layered into the rich body of the wine. The wine has excellent structure and leaves a silky impression through-out the long finish. This wine is no aperitif; instead its substantial character and flavor deserve to be paired with roasted or grilled meats, or with rich cheeses to enjoy its highest purpose.