

DUCKHORN VINEYARDS



NAPA VALLEY

2007 Estate Grown Napa Valley Cabernet Franc
Patzimaro Vineyard

Our Patzimaro Vineyard is located in the St. Helena appellation at the base of Spring Mountain. The site was named after the town of Patzimaro de Aviña in honor of the Hurtado Family, an essential part of the Duckhorn Vineyards winemaking team who migrated from this small village to the Napa Valley in 1987. The vineyard enjoys high daytime temperatures that help to fully ripen the grapes and cool evenings that allow the fruit to retain the natural acidity needed to create balanced, elegantly structured wines.

2007 Harvest Notes

The 2007 growing season began early and was unusually dry, with rainfall totals that were 50 percent below average. Cool spring weather continued into the summer with temperatures down by approximately 5 degrees from August through October. The cool, steady weather produced a long harvest spread out over 80 days. This relaxed pace allowed us to pick in multiple passes, ensuring ideal ripening and flavor development in the fruit.

Comments from the Winemaker

Grown in the volcanic soils at the base of Spring Mountain, the Cabernet Franc from Patzimaro Vineyard produces a classic expression of the varietal. This concentrated, powerfully structured and age-worthy wine begins with dark cherry, raspberry, spearmint and cigar box aromas, accented by herbal hints and layers of vanilla and lead pencil shavings. On the full-bodied palate, black and red currant flavors mingle with elements of black licorice and dried herbs to create a complex and satisfying wine with firm tannins that will benefit from decanting or additional aging.

Varietal Content

78% Cabernet Franc, 17% Merlot, 5% Cabernet Sauvignon

Harvest Information

Appellation: Napa Valley

Sub-appellation: St. Helena

Harvest Dates: September 6—October 10, 2007

Average Sugar at Harvest: 26.3 ° Brix

Patzimaro Vineyard

Cooperage

100% French oak, Chateau-style barrels (60 gallons)

Barrel Aging: 20 months

Age of Barrels: 83% new, 17% second vintage

Production/Technical Data

Alcohol: 14.5%

.59 g/100 ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.60

Bottled: July 2009

Release Date: May 2010