

# *The Discussion*

## **2007 The Discussion Estate Grown Napa Valley Red Wine**

Over three decades ago, before crafting their first vintage, the Duckhorns and their winemaker had a passionate discussion at the kitchen table. Though they debated making a cuvée, they chose to focus on varietal wines. Even so, Duckhorn Vineyards has always remained fascinated by the artful blend of varietals from diverse Napa Valley vineyards. Embodying the depth and complexity of a world-class Estate program, The Discussion represents the pinnacle of the Duckhorn Vineyards portfolio and the ongoing dialogue that defines great winemaking.

### **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.

### **Winemaker Notes**

Our 2007 vintage of The Discussion is the product of one of the finest growing seasons in memory. As with many of the greatest wines in the 35-year history of Duckhorn Vineyards, this vintage of The Discussion celebrates the timeless union of Cabernet Sauvignon and Merlot to achieve a wine that is rich, complex and elegantly harmonious. Refined aromas of mulberry, hazelnut, leather, cedar, tobacco and sweet spices give way to deep rich flavors of blueberry, black plum, cassis, clove and chocolate. Given time to breathe, these flavors evolve in the glass gaining additional depth and complexity, while developing warm, earthy tones and hints of toasted coconut.

### **Varietal Content**

60% Cabernet Sauvignon, 40% Merlot

### **Harvest Information**

Appellation: Napa Valley

Sub-appellations: Yountville, St. Helena, Howell Mountain

Harvest Dates: September 6—October 31, 2007

Average Sugar at Harvest: 26.9° Brix

100% Estate Vineyards

3 Vineyards Harvested —Patzimaro, Stout and Rector Creek Vineyards

### **Cooperage**

100% French Oak Château-style barrels (60 gallons)

Barrel Aging: 26 months

Age of Barrels: 100% new

### **Production/Technical Data**

Alcohol: 14.5%

.63 g/100 ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.45

Bottled: March 2010

Release Date: April 2011