



2008 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.

2008 Harvest Notes

Though the 2008 growing season presented certain challenges—from early frosts to drought conditions—a meticulous approach to viticulture and sorting yielded small crops with good concentration, highlighting soft, appealing tannins for our red varietals and bright acidity for our white grapes. A long, moderately cool summer led to a harvest that commenced in mid-August and concluded in early November. This relatively relaxed pace allowed us to pick in numerous passes to ensure quality, often focusing on individual rows or a single side of the vines.

Comments from the Winemaker

For years we have used the exceptional Cabernet Franc from our Patzimaro Vineyard located at the base of Spring Mountain to add depth, complexity and compelling mid-palate structure to our Cabernet Sauvignons and Bordeaux-varietal blends. In this wine, Cabernet Franc is the star, offering classic elements of red currant, tobacco and an earthy flintiness. Sweet oak-inspired notes of vanilla and cola contribute additional structure, while fine-grained tannins add to the appealing mouthfeel of the Cabernet Franc.

Varietal Content

84% Cabernet Franc, 16% Cabernet Sauvignon

Harvest Information

Appellation: Napa Valley Sub-appellation: St. Helena Harvest Dates: September 1—October 31, 2008 Average Sugar at Harvest: 28.4 ° Brix Patzimaro Vineyard

Cooperage

100% French oak, Chateau-style barrels (60 gallons) Barrel Aging: 18 months Age of Barrels: 100% new

Production/Technical Data

Alcohol: 14.5% .59 g/100 ml titratable acidity 10-12 days fermentation at 80°F pH: 3.72

> Bottled: July 2010 Release Date: May 2011