

The Discussion

2008 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.

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.

Winemaker Notes

As is always the case, we blended The Discussion using the very best barrels of wine from the finest blocks of our estate vineyards in 2008. These wines weren't chosen for their overt power—they were selected for their complexity and completeness, with the goal of creating a balanced and harmonious blend. While there is abundant, rich upfront fruit in the aromas and on the palate, what makes this wine so noteworthy is its layered sophistication. Throughout the drinking experience, elements of black currant, spicy plum, cherry cola and chocolate-covered raspberries evolve in the glass, mingling with appealing black licorice, ginger, allspice and coconut notes.

Varietal Composition

73% Cabernet Sauvignon, 21% Merlot, 4% Petit Verdot, 2% Cabernet Franc

Harvest Information

Appellation: Napa Valley

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

Harvest Dates: September 7—October 1, 2008

Average Sugar at Harvest: 27.8° Brix

100% Estate Vineyards

Five vineyards harvested -Monitor Ledge, Patzimar, Stout, Rector Creek and Candlestick Vineyards

Cooperage

100% French oak château-style barrels (60 gallons)

26 months in barrel

Age of Barrels: 100% new

Production/Technical Data

Alcohol: 14.5%

.58 g/100 ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.56

Bottled: March 2011

Released: April 2012