

DUCKHORN

VINEYARDS

NAPA VALLEY



2009 Estate Grown Napa Valley Cabernet Sauvignon *Monitor Ledge Vineyard*

Monitor Ledge takes its name from an outcropping in the mountains overlooking the vineyard. The fruit from Monitor Ledge has been an important component of Duckhorn Vineyards wine blends since 1985. Located on the alluvial fan of Selby Creek, the site is composed of cobblestones and a gravelly, sandy loam soil. Because water drains rapidly in the lean soil, the vines struggle to grow, and the resulting fruit has intensity and structure that make the wines from this vineyard unique. With excellent sun exposure, the fruit consistently ripens to ideal maturity. This vineyard is often the first we harvest, bringing us an early indication of the quality of the vintage to come.

2009 Harvest Notes

From our first Semillon and Sauvignon Blanc blocks to our final red-varietal Estate picks, our 2009 harvest spanned more than two months. Though the 2009 growing season presented certain challenges—from early shatter to late-season rain—a thoughtful response in the vineyards yielded smaller-than-normal crops of high-quality fruit. This response included aggressive leafing, an early thinning protocol and a heavy field sort to select only the most desirable grapes.

Comments from the Winemaker

This wine displays all of the lush, concentrated red fruit character that has come to define Cabernet Sauvignon from Monitor Ledge. There is a beautiful balance between depth and brightness with flavors of red briar fruit accented by layers of vanilla and licorice. A rich, creamy mid-palate leads to a satisfying finish, with dusty tannins adding length and dimension.

Varietal Content

98% Cabernet Sauvignon, 2% Petit Verdot

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 30 – October 23, 2009

Average Sugar at Harvest: 27.6° Brix

Monitor Ledge 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%

.58 g/100ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.72

Bottled: July 2011

Release Date: September 2012