

2009 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.

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.

Winemaker Notes

The Discussion was blended using the very best barrels of wine from the finest blocks of our estate vineyards. While this wine is abundantly rich and flavorful, it is defined by its refinement and complexity. Aromas of mulberry, plum, leather, cassis and cocoa offer a beautiful prelude to a rich, velvety mouthfeel with fine-grained tannins. These tannins provide lovely structure, and underscore the layered sophistication of the blackberry, cherry, rose petal and red currant flavors. Elegantly integrated oak adds hints of clove, pencil shaving and roasted chestnuts, while providing length and dimension.

Varietal Composition

71% Cabernet Sauvignon, 27% Merlot, 2% Petit Verdot

Harvest Information

Appellation: Napa Valley Sub-appellations: Yountville, St. Helena, Howell Mountain Harvest Dates: September 4—October 29, 2009 Average Sugar at Harvest: 26.5° Brix 100% Estate Vineyards

Five vineyards harvested -Monitor Ledge, Patzimaro, 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: 3.66

> Bottled: March 2012 Released: April 2013