

DUCKHORN

VINEYARDS

NAPA VALLEY



2010 Napa Valley Cabernet Franc

At Duckhorn Vineyards, we have been working with Napa Valley Cabernet Franc for over a quarter century, exploring its ability to add elegance and complexity to our blends and its capacity to produce stand-alone wines of stature and sophistication. Incorporating both valley and mountain-grown fruit with an emphasis on older vines, low yields and warmer vineyards, our Cabernet Franc offers beautiful varietal notes of dark cherry, raspberry and red currant with hints of tobacco leaf and graphite.

2010 Harvest Notes

Due to a wet spring and mild growing season the 2010 harvest started two weeks later than we would normally expect. Later, milder seasons tend to result in wines of fine elegance and balanced natural acidity. This is exactly what we see in our white wines and the best reds from superior locations. During harvest the conditions (a strong heat wave and then significant late rains), caused us to be very diligent in the vineyards fine tuning the fruit and making timely picking decisions. In the winery we took precautions to be respectful to the characteristics of the fruit and feel that has resulted in wines of character and intrigue.

Comments from the Winemaker

A subtle note of wet river rocks frames this wine's layered aromas of ripe raspberry, violets, licorice and clove. On the palate, the entry is elegant and long, balancing mouthwatering blackberry and currant flavors with hints of cedar and leather. Though powerful, the tannins are very well integrated and provide lovely structure, supporting the fruit and giving the wine excellent length.

Varietal Content

100% Cabernet Franc

Harvest Information

4 Napa Valley vineyards

Harvest Dates: September 29—November 3, 2010

Average Sugar at Harvest: 27.5° Brix

Cooperage

100% French oak, Chateau-style barrels (60 gallons)

Barrel Aging: 15 months

Age of Barrels: 50% new, 50% second vintage

Production/Technical Data

Alcohol: 14.5%

.60 g/100 ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.50

Bottled: June 2012

Release Date: May 2013