

DUCKHORN

VINEYARDS

NAPA VALLEY



2010 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.

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 medley of blackcurrant, loganberry, boysenberry and blackberry pie aromas are underscored by layers of milk chocolate, red licorice and purple basil. Rich and intense black fruit, red currant and ripe strawberry flavors dominate the entry and mid-palate, gradually giving way to elegant French oak notes of walnut and graham cracker. Throughout, fine-grained tannins slowly unwind, leading to a long, focused finish.

Varietal Content

77% Cabernet Sauvignon, 19% Merlot, 4% Petit Verdot

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 29 – October 20, 2010

Average Sugar at Harvest: 26.5° 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%

.61 g/100ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.63

Bottled: July 2012

Release Date: September 2013