

DUCKHORN

VINEYARDS

NAPA VALLEY



2010 Estate Grown Napa Valley Cabernet Sauvignon
Patzimaro Vineyard

Our Patzimaro Vineyard is located in the St. Helena appellation at the base of Spring Mountain. The site was named after the town of Patzimaro de Aviña in honor of the Hurtado Family, an essential part of the Duckhorn Vineyards winemaking team who migrated from this small village to the Napa Valley in 1987. The vineyard enjoys high daytime temperatures that help to fully ripen the grapes and cool evenings that allow the fruit to retain the natural acidity needed to create balanced, elegantly structured wines.

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

In classic Patzimaro style, this wine's nose is driven by signature truffle and wet earth notes, as well as layers of olive, bay leaf, smoky cedar and cocoa nibs. On the palate, flavors of red currant, Santa Rosa plum and dewberry mingle with hints of dark chocolate and minerals. Smooth tannins carry the wine to a plush finish with lingering notes of star anise, earth and caramel.

Varietal Content

83% Cabernet Sauvignon, 15% Merlot, 2% Cabernet Franc

Harvest Information

Appellation: Napa Valley

Sub-appellation: St. Helena

Harvest Dates: October 5-27, 2010

Average Sugar at Harvest: 25.4° Brix

Patzimaro 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%

.57 g/100 ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.69

Bottled: July 2012

Release Date: September 2013