

DUCKHORN
VINEYARDS
NAPA VALLEY



2010 Estate Grown Napa Valley Cabernet Sauvignon
Rector Creek Vineyard

Rector Creek Vineyard is located north of Yountville along the Silverado Trail. A unique climate, combined with Rector Creek's rocky alluvial soils, creates excellent growing conditions for the vines. The 39-acre site is planted with Merlot, Cabernet Sauvignon, Zinfandel, Petit Verdot and Cabernet Franc. The wines from this vineyard exhibit abundant dark red fruit characteristics including black raspberry, with hints of strawberry.

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

This age-worthy gem opens with aromas of dark cherry, blackberry, currant, mocha, graphite and anise, as well as savory layers of soy, leather and cigar box. On the palate there is a brooding intensity with complex flavors of blueberry cobbler, blackcurrant preserves, licorice, sage and cedar, all wrapped in robust, mouth-filling tannins and hints of dusty oak that lead to a long, firm finish.

Varietal Content

76% Cabernet Sauvignon, 24% Merlot

Harvest Information

Appellation: Napa Valley

Sub-appellation: Yountville

Harvest Dates: October 11 - November 3, 2010

Average Sugar at Harvest: 24.8° Brix

Rector Creek Vineyard

Cooperage

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

Barrel Aging: 26 months

Age of Barrels: 100% new

Production/Technical Data

Alcohol: 14.5%

.60 g/100ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.76

Bottled: March 2013

Release Date: September 2013