

DUCKHORN

VINEYARDS



2010 Napa Valley Sauvignon Blanc Marlee's Vineyard

2010 Harvest Notes

Due to a wet spring and mild growing season the 2010 harvest started 2 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

As our first vineyard-designate bottling from Marlee's Vineyard, this wine was crafted using 100 percent Sauvignon Blanc from our favorite riverbank vines and was bottled unfiltered and unfiltered. The aromas are rich and complex with layers of pear, papaya, lemon meringue, coconut and banana cream pie. The entry is bright and crisp with an intriguing interplay between subtle tropical notes and wild citrus flavors derived from the natural yeast fermentation, all culminating in a long, mineral-filled finish.

Varietal Content

100% Sauvignon Blanc,

Harvest Information

Harvest Dates: September 14, 2010
Average Sugar at Harvest: 23.4° Brix
1 Vineyard Harvested

Cooperage

100% Stainless Steel Fermentation

Production/Technical Data

Alcohol: 14.1%
0.57 g/100 ml titratable acidity
28 days fermentation at 50° F
pH: 3.36

Bottled February 2011

Released April 2011