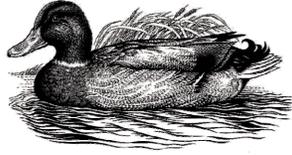


DUCKHORN

VINEYARDS



2010 Napa Valley Sauvignon Blanc

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

This enticing Sauvignon Blanc offers a beautiful combination of freshness and complexity. The aromas are rich and layered with elements of pineapple, guava, peach and lemon zest. On the palate, the entry is crisp and inviting with good acidity supporting flavors of lemon meringue, grapefruit, pear and flint. The addition of Sémillon accentuates the wine's tropical notes with subtle oak adding nuance and dimension.

Varietal Content

75% Sauvignon Blanc,
25% Sémillon

Harvest Information

Harvest Dates: August 25 — September 29, 2010
Average Sugar at Harvest: 22.2° Brix
9 Napa Valley appellations

Cooperage

100% French Oak Château-style barrels (60 Gallons)
15% Barrel-fermented in new oak
5 months sur lie

Production/Technical Data

Alcohol: 13.5%
0.63 g/100 ml titratable acidity
21 days fermentation at 50° F
pH: 3.43

Bottled: February 2011
Released: April 2011