

DUCKHORN

VINEYARDS

NAPA VALLEY



2011 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.

2011 Harvest Notes

In one of the coolest growing seasons in memory, we benefited greatly in 2011 from our 35 years of experience farming Bordeaux varietals. To counteract uneven vine growth due to unusual spring weather, we did meticulous green thinning. We also gently opened up the canopy to expose the fruit, were judicious in our picking schedule, and sorted meticulously both in the vineyards and winery. The majority of our Merlot came in before the October rains, and due to our quality adjustments the remainder of our fruit fared well until it was harvested. Warm up-valley locations like Oakville, Rutherford, St. Helena and Calistoga were particularly successful, and overall the resulting wines are pure and elegant.

Comments from the Winemaker

With aromas of truffle, fine cocoa powder, sweet leather, ripe raspberry and forest floor, this is a Cabernet to be contemplated and savored. On the palate, rich, complex flavors of ripe plum, strawberry rhubarb, fig and bramble are underscored by earthy notes and fine, dusty tannins that carry through to a lingering finish.

Varietal Content

88% Cabernet Sauvignon, 12% Merlot

Harvest Information

Appellation: Napa Valley

Sub-appellation: St. Helena

Harvest Dates: October 5-27, 2011

Average Sugar at Harvest: 24.4° 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%

.54 g/100 ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.72

Bottled: July 2013

Release Date: September 2014