

DUCKHORN  
VINEYARDS  
NAPA VALLEY



**2011 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.

**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**

From its firm, age-worthy structure to its gorgeous aromas of chocolate-covered cherries, blueberry, violet and marjoram, this is an elegant and enticing Cabernet. On the palate, the red fruit notes shine with abundant flavors of wild ripe strawberry and raspberry, as well as hints of graphite and cassis.

**Varietal Content**

84% Cabernet Sauvignon, 16% Merlot

**Harvest Information**

Appellation: Napa Valley  
Sub-appellation: Yountville  
Harvest Dates: October 11 - November 3, 2011  
Average Sugar at Harvest: 24.5° 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%  
.57 g/100ml titratable acidity  
10-12 days fermentation at 80°F  
pH: 3.66

Bottled: July 2013  
Release Date: September 2014