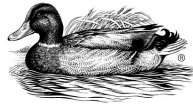


DUCKHORN®

VINEYARDS

NAPA VALLEY



2011 Napa Valley Cabernet Sauvignon

At Duckhorn Vineyards we have been producing Cabernet Sauvignon since 1978. Bringing together fruit from Estate vineyards and top independent growers, this wine embodies the flavorful complexity of Napa Valley winegrowing, while offering a seamless balance between fruit, oak and tannins. To add nuance to classic Cabernet elements of currant, cherry and plum, the blend also includes Merlot, yielding a layered wine that is approachable in its youth, yet worthy of cellaring.

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 varieties. 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

The 2011 vintage has delivered an elegant, age-worthy and invitingly fragrant expression of Napa Valley Cabernet Sauvignon. Aromas of red currant, dried cherry, cigar box, cocoa, tobacco leaf and fig compote rise from the glass. On the palate, this wine is fresh and supple, with flavors of huckleberry, spiced plum, rhubarb and red currant supported by dusty, fine-grained tannins and hints of cedar and sage.

Varietal Content

85% Cabernet Sauvignon, 10% Merlot, 2% Malbec,
2% Cabernet Franc, 1% Petit Verdot

Harvest Information

Harvest Dates: September 1 — November 3, 2011
Average Sugar at Harvest: 24.3° Brix

Cooperage

100% French oak château-style barrels (60 gallons)
Barrel Aging: 16 Months
Age of Barrels: 30% New, 70% Second Vintage

Production/Technical Data

Alcohol: 13.5%
Titratable Acidity: 0.60 g/100ml
pH: 3.64

Bottled: May 2013
Released: January 2014