

DUCKHORN®

VINEYARDS

NAPA VALLEY



2011 Rutherford Napa Valley Cabernet Sauvignon

The Rutherford winegrowing region has long been the source for some of the Napa Valley's most storied Cabernets, and for many years, this coveted fruit has played an important role in our Napa Valley Cabernet Sauvignon. Building on our experience with these exceptional grapes, this wine captures the essence of Rutherford Cabernet Sauvignon, from its lovely layers of blackberry, cassis and tobacco to the dusty minerality that has come to define the legendary wines from this appellation.

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

Offering complex aromas of cherry, blackberry, currants, mahogany, tobacco and bay leaf, this is a classic expression of Rutherford Cabernet Sauvignon. On the voluptuous palate, flavors of cassis, cherry compote, cocoa powder and cinnamon are underscored by fine-grained tannins and the region's signature dusty minerality. This is a structured, age-worthy wine that will evolve beautifully over time.

Varietal Content

95% Cabernet Sauvignon, 5% Merlot

Harvest Information

Appellation: Rutherford, Napa Valley
Harvest Dates: September 30-October 25, 2011
Average Sugar at Harvest: 24.7° Brix
3 Vineyards Harvested

Cooperage

100% French Oak Château-style Barrels (60 Gallons)
Barrel Aging: 18 Months
Age of Barrels: 50% new, 50% second vintage

Production/Technical Data

Alcohol: 14.5%
0.60 g/100 ml titratable acidity
10-12 days fermentation at 80°F
pH: 3.62
Bottled: June 2013
Release Date: July 2014

