

The Discussion

2011 Duckhorn Vineyards The Discussion Estate Grown Napa Valley Red Wine

Over three decades ago, before crafting their first vintage, the Duckhorns and their winemaker had a passionate discussion at the kitchen table. Though they debated making a cuvée, they chose to focus on varietal wines. Even so, Duckhorn Vineyards has always remained fascinated by the artful blend of varietals from diverse Napa Valley vineyards. Embodying the depth and complexity of a world-class estate program, The Discussion represents the pinnacle of the Duckhorn Vineyards portfolio and the ongoing dialogue that defines great winemaking.

2011 Harvest Notes

Overall the 2011 wines are pure and elegant, a favorable result of the cooler vintage. 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.

Winemaker Notes

Complex and compelling, this beautiful wine reveals savory aromatics of sage and bay leaf, combined with layers of intense cranberry, Bing cherry, sassafras and cedar. On the palate, velvety tannins set the framework for an elegantly structured and beautifully balanced wine, with layers of red fruit, Mission figs and minerality, as well as hints of cedar, white pepper and pipe tobacco that linger on the finish.

Varietal Composition

62% Cabernet Sauvignon, 29% Merlot, 6% Cabernet Franc, 3% Petit Verdot

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 27-October 25, 2011

Average Sugar at Harvest: 25° Brix

6 Vineyards Harvested

Cooperage

100% French oak château-style barrels (60 gallons)

24 months in barrel

Age of Barrels: 95% New, 5% Second vintage

Production/Technical Data

Alcohol: 14.5%

Titrateable acidity: 0.56g/100 mL

10-12 days fermentation at 82°F

pH: 3.78

Bottled: February 2014

Released: April 2015

