

DUCKHORN.  
VINEYARDS



## 2012 Knights Valley Late Harvest Sauvignon Blanc



This rare and enticing Late Harvest Sauvignon Blanc was made using fruit from a storied single vineyard in Sonoma County's Knights Valley. Left to patiently ripen for an extra month, these grapes produced a rich, concentrated wine with alluring tropical aromas, pure sweet peach flavors and balancing acidity. To add complexity, it was aged on the lees for ten months in new oak.

### Winemaker Notes

This lovely late harvest wine displays enticing layered aromas of jasmine, honeysuckle, lychee, orange peel, vanilla bean and pineapple upside-down cake. On the palate, beautiful natural acidity adds length and dimension to the creamy mouthfeel, carrying the lush tropical flavors of guava and kiwi through to a long, lingering finish.

### Varietal Content

76% Sauvignon Blanc  
24% Sémillon

### Harvest Information

Appellation: Knights Valley  
Harvest Date: November 12-27, 2012  
Average Sugar at Harvest: Approximately 34° Brix  
1 Vineyard harvested

### Cooperage

100% New French Oak, Château-style barrels (60 gallons)  
Barrel Aging: 18 Months

### Production/Technical Data

Alcohol: 12%  
Residual Sugar: 19%  
0.61 g/100 ml titratable acidity  
pH: 3.86  
Bottled: April 2014