

# The Discussion

## 2012 Duckhorn Vineyards The Discussion 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.

### 2012 Harvest Notes

The 2012 growing season offered near-perfect growing conditions. Though budbreak was late due to heavy spring rains, warm weather during bloom allowed the vines to set a large crop. Increased yields were the result of more berries, not larger berries. This translated into even higher quality in the winery, as the skin-to-juice ratio remained ideal. Slightly cooler-than-average post-veraison weather and a lack of any heat events allowed for greatly extended hang time. Harvest was 2-3 weeks later than average, and the grapes arrived at the winery in pristine condition.

### Comments from the Winemaker

As compelling as it is complex, this beautiful wine reveals aromas of mahogany, blueberry, star anise, vanilla bean, black currant and rose petal. On the palate, savory hints of sage and graphite add dimension to the rich fruit layers, with supple, rounded tannins contributing to the wine's elegant structure and impressive length.

### Varietal Composition

64% Cabernet Sauvignon, 31% Merlot, 3% Cabernet Franc, 2% Petit Verdot

### Harvest Information

Appellation: Napa Valley

Harvest Dates: September 27-October 25, 2012

Average Sugar at Harvest: 26.1° Brix

5 Vineyards Harvested

### Cooperage

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

24 months in barrel

Age of Barrels:

18 months 95% New, 5% Neutral

6 months 100% Neutral

### Production/Technical Data

Alcohol: 14.5%

Titrateable acidity: 0.61g/100 mL

10-12 days fermentation at 80°F

pH: 3.61

Bottled: February 2015

Released: April 2016

