

DUCKHORN®

VINEYARDS

NAPA VALLEY



2013 Napa Valley Sauvignon Blanc

This elegant wine is a blend of Sauvignon Blanc and Sémillon harvested from our estates and other select premium Napa Valley vineyards. A portion of the Sauvignon Blanc was barrel-fermented in French oak. This technique and the addition of the Sémillon add depth and complexity to the aroma and palate, enhancing the ripe citrus and tropical flavors of the Sauvignon Blanc.

2013 Harvest Notes

The 2013 harvest was early, even and excellent with all of our Estate fruit in the winery by October 10th. A warm dry spring brought an early bud break and created ideal conditions for flowering and fruit set. In the weeks after Labor Day, a moderate heat event followed by a period of perfect weather created a dream scenario for end-of-season ripening. Rain was not a factor, and for the second vintage in a row, the quality of the grapes was exceptional throughout Napa Valley.

Comments from the Winemaker

Both crisp and complex, this lovely Sauvignon Blanc displays enticing aromas of grapefruit, summer melon, lemongrass and lime zest with subtle hints of boxwood and Mandarin orange. Though it is crisp and refreshing from start to finish, there is a richness to the mid-palate that supports the vibrant fruit with a note of flinty minerality adding nuance and depth.

Varietal Content

84% Sauvignon Blanc, 16% Sémillon

Harvest Information

Harvest Dates: August 21 — October 1, 2013

Average Sugar at Harvest: 21.3° Brix

10 Napa Valley appellations

Cooperage

100% French Oak Château-style barrels (60 Gallons)

15% Barrel-fermented in new oak

5 months sur lie

Production/Technical Data

Alcohol: 13.5%

0.63 g/100 ml titratable acidity

21 days fermentation at 55° F

pH: 3.40

Bottled: February 2014

Released: April 2014

