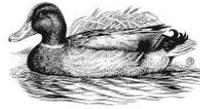


# DUCKHORN<sup>®</sup>

VINEYARDS



## 2013 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 balanced acidity. To add complexity, it was aged on the lees for ten months in new oak.



### **In The Vineyards – 2013**

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.

### **Sensory Profile**

Made from 100% Sauvignon Blanc, this dazzling late harvest wine begins with a beautiful nose of fragrant honeysuckle, jasmine, lemon blossom and caramel candy apple. On the palate, it is rich and silky, with notes of brown sugar and baking spices underscoring mouth-filling layers of lemon cream and citrus, all of which carry through to a lush and lingering finish.

### **Composition**

100% Sauvignon Blanc

### **Origin**

Appellation: Knights Valley, Sonoma County

Harvest Dates: November 15 – 27

### **Aging & Oak**

18 months in oak

100% French Oak

85% New Oak, 15% Second Vintage

### **Production and Technical Data**

Average Sugar at Harvest: 40.0° Brix

Alcohol: 12.0%

Residual Sugar: 243 g/L

0.56 g/100 ml titratable acidity

pH: 3.99