

PARADUXX

NAPA VALLEY

2016 PROPRIETARY NAPA VALLEY WHITE WINE

The only winery devoted to stylish Napa Valley blends, Paraduxx offers bold and expressive wines to satisfy the modern palate. Building on the tradition of artful blending, from time to time we craft wines spotlighting different styles and varietals. This limited-production bottling balances Viognier's floral aromatics and ripe fruit flavors with Chardonnay's tropical richness.

In The Vineyards

2016 was an incredibly successful harvest for Paraduxx. Starting on August 15th with our Rector Creek Estate Viognier and ending on October 20th with perfectly ripened Rutherford Cabernet Sauvignon, the season was seamless. Overall, we harvested 15 different grape varieties from 14 different Napa Valley appellations. The growing season was filled with warm sunny days, intermittent cool weeks, and no rain events to speak of—all of which were ideal for achieving perfect ripeness with good natural acidity. Overall, there is a lovely elegance to our 2016 wines, with soft, velvety tannins and ripe, impeccably balanced berry flavors.

Sensory Profile

Blending Viognier, Chardonnay, Roussanne and Marsanne, this alluring wine begins with elegant aromas of lime leaves, Bartlett pear and Granny Smith apple, along with a subtle hint of dried orange blossom. On the palate, bright, fresh acidity provides a lovely counterpoint to the creamy texture, while accentuating flavors of grilled peach, pear and zesty minerality.

– Winemaker Don LaBorde

Composition

65% Viognier, 28% Chardonnay, 4% Roussanne, 3% Marsanne

Origin

Appellation: Napa Valley

Harvest Dates: August 15 – September 1

Aging

100% Stainless Steel

Production and Technical Data

Average Sugar at Harvest: 23.4° Brix

Alcohol: 14.5%

0.52 g/ml titratable acidity

pH: 3.60

