

# DUCKHORN<sup>®</sup>

VINEYARDS



## 2016 The Discussion Napa Valley Red Wine

Almost four 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.

### In the Vineyards

2016 offered another near-perfect vintage in Napa Valley! While much-needed rain during the winter months helped to replenish our reservoirs, a dry spring and summer, with moderate temperatures and plenty of sunshine, led to another early harvest. Our first white grapes came into the winery on August 3rd, with the remainder of our whites following at an even, steady pace. A few weeks of ideally timed cool weather in early September provided additional hangtime, yielding bright acids and beautifully articulated flavors in our early ripening reds. Warm, dry weather for the remainder of the season allowed the rest of our grapes to develop rich, concentrated flavors, with polished tannins and wonderful complexity.

### Comments from the Winemaker

The gorgeous nose of this wine immediately evokes thoughts of ripe black cherry and juicy wild blueberry. As it opens up, tantalizing layers of espresso, vanilla, star anise, cocoa powder and sweet baking spices are revealed. On the bright, juicy palate, layers of brambly fruit and pomegranate mingle with subtle savory accents and hints of bittersweet chocolate and cardamom. The tannins are silky and supple, adding plushness and weight to the luxurious flavors that build in density on the mid-palate, before gliding to a long, resonant finish.

### Varietal Content

55% Cabernet Sauvignon, 43% Merlot, 1% Cabernet Franc, 1% Petit Verdot

### Harvest Information

Appellation: Napa Valley

Harvest Dates: September 20 – October 12

Average Sugar at Harvest: 27.0° Brix

### Cooperage

100% French oak

Barrel Aging: 24 months total

18 months new/6 months neutral

### Production and Technical Data

Alcohol: 14.5%

0.58 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.76

