DUCKHORN
VINEYARDS

2021 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.

VINTAGE NOTES

Despite an unusually dry winter and warm spring, budbreak was delayed due to light rain in March. The overall lack of rainfall led to light clusters and small berries, which resulted in reduced yields and great concentration. Harvest began on August 5th with Semillon, and early heat generated a fast and furious first few weeks of picking. A much-needed mid-September cool-down allowed for sugars to realign with flavor development. Moderate temperatures continued throughout the rest of the season, providing additional hangtime for the grapes. Our last red grapes were harvested before the rains in late October, resulting in beautiful wines that are dense, pure and polished.

WINEMAKING NOTES

A complex medley of brambly red currants, black raspberry, fig compote & rose petals grace the nose. The palate is supple and velvety with powdery tannins bolstering age-ability. Extended barrel aging yields wonderful complexity with hints of toasted hazelnut, cocoa powder and nutmeg.

WINEMAKING

APPELLATION	Napa Valley
VINEYARD	33% Three Palms Vineyard, 21% Rector Creek Vineyard, 15% Stout Vineyard, 12% Cork Tree Vineyard, 11% Monitor Ledge Vineyard, 8% Patzimaro Vineyard
VARIETAL COMPOSITION	69% Cabernet Sauvignon, 29% Merlot, 2% Malbec
FERMENTATION & AGING	Aged a total of 24 months in barrel 18 months in new French oak followed by 6 months in neutral barrels
ALCOHOL	14.5%
pH	3.80
ACIDITY	0.62 g/100 ml