

DUCKHORN®

VINEYARDS

NAPA VALLEY



## 2010 Napa Valley Cabernet Sauvignon

At Duckhorn Vineyards we have been producing Cabernet Sauvignon since 1978. Bringing together fruit from Estate vineyards and top independent growers, this wine embodies the flavorful complexity of Napa Valley winegrowing, while offering a seamless balance between fruit, oak and tannins. To add nuance to classic Cabernet elements of currant, cherry and plum, the blend also includes Merlot, yielding a layered wine that is approachable in its youth, yet worthy of cellaring.

### 2010 Harvest Notes

Due to a wet spring and mild growing season the 2010 harvest started two weeks later than we would normally expect. Later, milder seasons tend to result in wines of fine elegance and balanced natural acidity. This is exactly what we see in our white wines and the best reds from superior locations. During harvest the conditions (a strong heat wave and then significant late rains), caused us to be very diligent in the vineyards fine tuning the fruit and making timely picking decisions. In the winery we took precautions to be respectful to the characteristics of the fruit and feel that has resulted in wines of character and intrigue.

### Comments from the Winemaker

The 2010 vintage has delivered a beautifully fragrant wine with layered aromas of blackberry, cassis, cinnamon cake, anise, cardamom, tobacco leaf and mocha. On the palate, the entry is soft and smooth with blueberry and bittersweet chocolate flavors, as well as notes of red currant, cedar and sweet spice. The tannins are firm and youthful on the long finish, adding structure and the promise of a long life in the cellar.

### Varietal Content

79% Cabernet Sauvignon, 18% Merlot, 3% Cabernet Franc

### Harvest Information

Harvest Dates: September 4 — November 3, 2010

Average Sugar at Harvest: 24.5° Brix

### Cooperage

100% French oak château-style barrels (60 gallons)

Barrel Aging: 16 Months

Age of Barrels: 25% New, 75% Second Vintage

### Production/Technical Data

Alcohol: 14.5%

Titrateable Acidity: 0.61 g/100ml

pH: 3.62

Bottled: June 2012

Released: October 2012