

DUCKHORN[®]

VINEYARDS



2014 Napa Valley Cabernet Sauvignon

We have been producing Cabernet Sauvignon since 1978. Blending fruit from estate vineyards and top Napa Valley growers, this wine embodies the complexity of the valley, while offering a seamless balance between fruit, oak and tannins. To add nuance the Cabernet is blended with Merlot, yielding a wine that is approachable in its youth, yet worthy of cellaring.

In The Vineyards

Here in Napa Valley, the 2014 growing season delivered our third exceptional vintage in a row, yielding wines with ideal concentration, elegant tannins and lovely varietal flavors. Though the 2013/2014 winter was one of the driest on record, heavy rains in February and March provided the vines much-needed moisture at just the right time. A warm spring triggered an early budbreak, and perfect weather throughout the summer allowed the grapes to achieve ideal ripeness with pure, focused flavors and resolved tannins. Harvest began on August 5th and ended on October 15th, and though it was quite compact, we were able to pick all of our grapes based solely on flavor, resulting in another fantastic vintage.

Comments from the Winemaker

Complex and compelling, this generous wine reflects the diversity of great Napa Valley Cabernet Sauvignon. On the nose, vibrant layers of red and black fruit mingle with hints of violet, dried herbs, black licorice and graphite. The flavors echo the aromas, with lovely black currant and licorice elements supported by firm, impeccably balanced, tannins and an excellent structure. Good acidity helps to carry the juicy dark fruit notes through to a long, satisfying finish.

Varietal Content

83% Cabernet Sauvignon, 13% Merlot, 2% Cabernet Franc, 2% Petit Verdot

Harvest information

Appellation: Napa Valley

Harvest Dates: September 9 – October 15, 2014

Average Sugar at Harvest: 26.7° Brix

Cooperage

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

Barrel Aging: 16 Months

Age of Barrels: 50% New, 50% Neutral

Production and Technical Data

Alcohol: 14.5%

0.56 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.78

