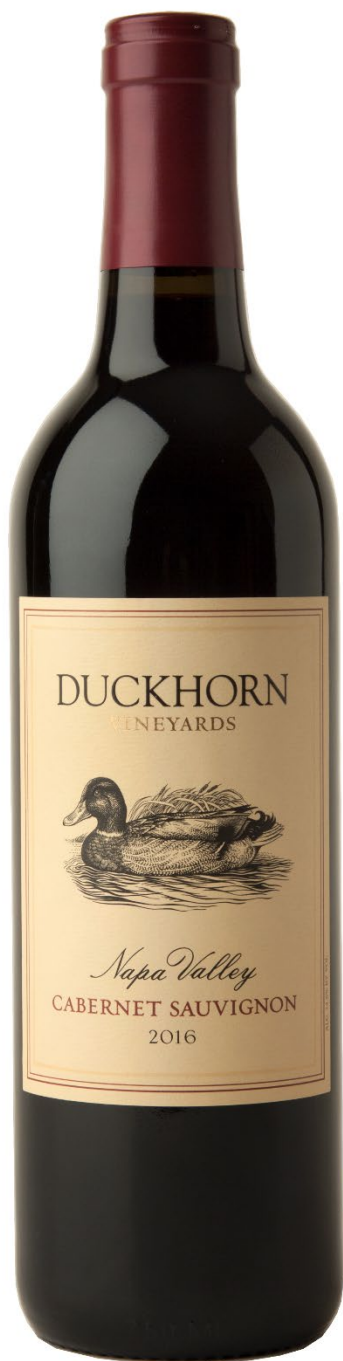


# DUCKHORN<sup>®</sup>

VINEYARDS



## 2016 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

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

A classic expression of Napa Valley Cabernet, this wine combines beautiful complexity with rich intensity. Layers of blackberry, huckleberry and black currants are supported by firm, dusty tannins that frame the fruit. On the palate, it is juicy and bright, with luxurious cassis and dark berry flavors supported by notes of fig, cardamom, clove and cracked black pepper that linger on the long, well-structured finish.

### Varietal Content

86% Cabernet Sauvignon, 8% Merlot, 4% Petit Verdot, 2% Cabernet Franc

### Harvest Information

Appellation: Carneros, Napa Valley  
Harvest Dates: August 30 – October 12  
Average Sugar at Harvest: 25.6° Brix

### Cooperage

100% French oak château style 60 gallon barrels  
Barrel Aging: 16 months  
50% new, 50% neutral

### Production and Technical Data

Alcohol: 14.5%  
0.57 g/100 ml titratable acidity  
10-12 days fermentation at 82°F  
pH: 3.81