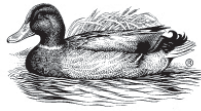


DUCKHORN[®]

VINEYARDS



2016 Napa Valley Sauvignon Blanc

At Duckhorn Vineyards, we have been making our Napa Valley Sauvignon Blanc since 1982. Harvested from our estates and select Napa Valley vineyards, this rich and elegant Sauvignon Blanc was blended with Sémillon to add depth and complexity. Fermented and aged using both stainless steel and French oak, it offers ripe citrus and tropical flavors, refreshing acidity and Sémillon-driven silkiness.

In The Vineyards – 2016

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.

Sensory Profile

Alluring aromas of lychee, pineapple cake and nectarine leap from the glass, along with zesty notes of grapefruit and lime. On the palate, this beautifully structured wine strikes a seamless balance between its rich, silky texture and the crisp acidity that adds poise and freshness to the abundant layers of bright citrus fruit.

Composition

84% Sauvignon Blanc, 16% Sémillon

Origin

Appellation: Napa Valley

Harvest Dates: August 3 – September 2

Aging & Oak

10% New French Oak

5 months sur lie

90% Stainless Steel

Production and Technical Data

Average Sugar at Harvest: 22.4° Brix

Alcohol: 13.5%

0.52 g/100 ml titratable acidity

pH: 3.34

