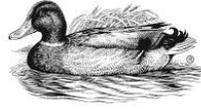


DUCKHORN[®]

VINEYARDS



2017 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 – 2017

The 2017 growing season began with abundant winter rains, followed by a warm, dry spring that led to a perfectly timed budbreak. In addition to replenishing the water table, the early season rains produced robust canopies, which provided invaluable shade during a week-long heat event that kicked harvest into gear during the last week of August. This was followed by a much-needed cooldown that allowed the vines to recuperate, while also giving us extra hangtime for flavor development and tannin resolution. We harvested throughout September and into early October, with the grapes showing lovely ripeness and quality, yielding plush, polished and wonderfully complex wines.

Sensory Profile

Enticing aromas of grapefruit, melon and lime leap from the glass, followed by tropical notes of lychee, pineapple and passionfruit. On the palate, this Sauvignon Blanc is juicy and bright, with silky layers of fruit balanced by lovely natural acidity and a vibrant streak of minerality. Hints of zesty citrus and subtle baking spices linger throughout a long, focused finish.

Composition

82% Sauvignon Blanc, 18% Sémillon

Origin

Appellation: Napa Valley

Harvest Dates: August 16 – September 9

Average Sugar at Harvest: 23.1° Brix

Aging & Oak

10% New French Oak

5 months sur lie

90% Stainless Steel

Production and Technical Data

Alcohol: 13.5%

0.53 g/100 ml titratable acidity

21 days fermentation at 55°F

pH: 3.47