

DUCKHORN.  
VINEYARDS



**2015 Napa Valley Cabernet Sauvignon *Rector Creek Vineyard***



Rector Creek Vineyard is located north of Yountville along the Silverado Trail. A unique climate featuring a cooling afternoon breeze combined with Rector Creek's rocky alluvial soils creates excellent growing conditions for the vines. As a result, the Cabernet Sauvignon from this vineyard exhibits graceful violet and rose petal aromatic, fine-grained tannins and abundant dark fruit flavors of blackberry and black raspberry.

**In the Vineyards**

In Napa Valley, a warm, dry spring resulted in an early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, with our first white grapes arriving at the winery on July 31st. A light rain in mid-September nourished the vines, while providing welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

**Comments from the Winemaker**

Dark and richly brooding, this age-worthy Cabernet displays inviting aromas of dark chocolate, caramelized sugar, sweet tobacco leaf, blackberry, acai and slate. On the palate, it is full-bodied and beautifully structured, with flavors of cassis, licorice, fig and warm baking spices that linger on the long, nuanced finish.

**Varietal Content**

91% Cabernet Sauvignon, 9% Merlot

**Harvest Information**

Appellation: Yountville, Napa Valley

Harvest Dates: September 8 – 12

Average Sugar at Harvest: 26.8° Brix

**Cooperage**

100% French oak

85% new, 15% neutral

Barrel Aging: 18 months

**Production and Technical Data**

Alcohol: 14.7%

0.55 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.84