

DUCKHORN[®]
VINEYARDS



2016 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

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

Offering all of the hallmarks of great Rector Creek Cabernet, this complex wine begins with classic aromas of blueberry, blackberry and violets, followed by hints of basil, soy, açai and espresso. The savory umami layers continue on the palate, where they accentuate the depth and richness of the black currant, black plum and sweet baking spice flavors, leading to a long, impeccably structured finish.

Varietal Content

91% Cabernet Sauvignon, 9% Merlot

Harvest Information

Appellation: Yountville, Napa Valley

Harvest Dates: September 15 – October 5

Average Sugar at Harvest: 27.2° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

85% new, 15% neutral

Production and Technical Data

Alcohol: 14.5%

0.58 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.83

