

DUCKHORN.
VINEYARDS



2014 Napa Valley Cabernet Sauvignon *Monitor Ledge Vineyard*

Monitor Ledge is named for an outcropping of rock in the mountains overlooking the vineyard and has been an important component of Duckhorn Vineyards wine blends since 1985. Located on the alluvial fan of Selby Creek and featuring lean, well-draining soils that force the small berry-producing vines to struggle, Monitor Ledge benefits from excellent sun exposure that consistently produces ideal ripening. This unique wine displays exceptional intensity and structure alongside rich dark berry elements and complex barrel flavors.

In The Vineyards

Here in Napa Valley, the 2014 growing season delivered our third exceptional vintage in a row, yielding wines with ideal concentration, elegant tannins and lovely varietal flavors. Though the 2013/2014 winter was one of the driest on record, heavy rains in February and March provided the vines much-needed moisture at just the right time. A warm spring triggered an early budbreak, and perfect weather throughout the summer allowed the grapes to achieve ideal ripeness with pure, focused flavors and resolved tannins. Harvest began on August 5th and ended on October 15th, and though it was quite compact, we were able to pick all of our grapes based solely on flavor, resulting in another fantastic vintage.

Comments from the Winemaker

The nose offers intense aromas of blackberry and blueberry, along with layers of sweet vanilla and toasty barrel spice from aging in French oak. The blackberry and blueberry notes continue on the palate, where they mingle with hints of raspberry, graham cracker crust, cinnamon and sage. Refined tannins and a firm structure provide lovely weight to the mid-palate, with hints of dusty chocolate and spice adding length and complexity to the finish.

Varietal Content

95% Cabernet Sauvignon, 4% Merlot, 1% Petit Verdot

Harvest information

Appellation: Calistoga, Napa Valley
Harvest Dates: September 16 - 20
Average Sugar at Harvest: 25.5° Brix

Cooperage

100% French Oak
85% New, 15% Neutral
Barrel Aging: 18 Months

Production and Technical Data

Alcohol: 14.5%
0.58 g/100 ml titratable acidity
10-12 days fermentation at 82°F
pH: 3.82

