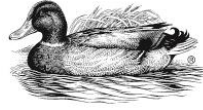
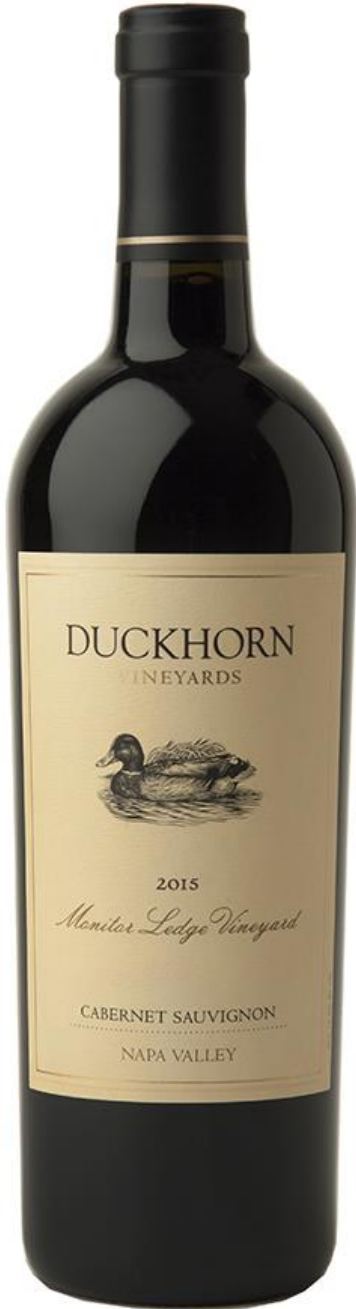


DUCKHORN[®]

VINEYARDS



2015 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

In Napa Valley, a warm, dry spring resulted in any 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

This intensely aromatic wine begins with bursts of brambly fruit, blueberry and blackberry jam, along with hints of fresh pie crust and baking spices. On the palate, the voluptuous fruit is framed by a velvety texture and dusty tannins that add length to flavors of boysenberry, tobacco leaf, black peppercorn and cedar.

Varietal Content

98% Cabernet Sauvignon, 2% Petit Verdot

Harvest information

Appellation: Calistoga, Napa Valley
Harvest Dates: September 4 – 17, 2015
Average Sugar at Harvest: 26.3° Brix

Cooperage

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

Production and Technical Data

Alcohol: 14.5%
0.54 g/100 ml titratable acidity
10-12 days fermentation at 82°F
pH: 3.96