

DUCKHORN.
VINEYARDS



2016 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

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

This luxurious Cabernet displays come-hither aromas of black cherry, blueberry pie, black licorice and dark chocolate, followed by subtle hints of sweet tobacco leaf and mint. Monitor Ledge's classic plush tannins glide across the palate, accentuating the rich berry flavors and mingling with notes of vanilla, allspice and chocolate milk.

Varietal Content

92% Cabernet Sauvignon, 5% Petit Verdot, 3% Merlot

Harvest Information

Appellation: Calistoga, Napa Valley
Harvest Dates: September 27 – October 4
Average Sugar at Harvest: 27.0° Brix

Cooperage

100% French oak
Barrel Aging: 18 months
85% new, 15% neutral

Production and Technical Data

Alcohol: 14.6%
0.54 g/100 ml titratable acidity
10-12 days fermentation at 82°F
pH: 3.94