

PARADUXX

NAPA VALLEY

2016 Proprietary Napa Valley Red Wine

From the only winery devoted to stylish Napa Valley blends, the Paraduxx Proprietary Red Wine is a bold and expressive blend crafted to satisfy the modern palate. It has rich, full fruit flavors and soft, elegant tannins.

In the Vineyards

2016 was an incredibly successful harvest for Paraduxx. Starting on August 15th with our Rector Creek Estate Viognier and ending on October 20th with perfectly ripened Rutherford Cabernet Sauvignon, the season was seamless. Overall, we harvested 15 different grape varieties from 14 different Napa Valley appellations. The growing season was filled with warm sunny days, intermittent cool weeks, and no rain events to speak of—all of which were ideal for achieving perfect ripeness with good natural acidity. Overall, there is a lovely elegance to our 2016 wines, with soft, velvety tannins and ripe, impeccably balanced berry flavors.

Sensory Profile

This wine begins with alluring aromas of black currant and blueberry, as well as a subtle underlying note of rich milk chocolate. On the palate, luxurious layers of berry jam, sandalwood and leather mingle with hints of toasted coconut, all supported by a silky texture that carries the wine to a long, supple finish.

Composition

54% Cabernet Sauvignon, 20% Zinfandel, 19% Petit Verdot, 7% Merlot

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 7 – October 19

Average Sugar at Harvest: 25.4° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

40% new oak, 60% second vintage

Production and Technical Data

Alcohol: 14.9%

0.60 g/100 ml titratable acidity

10-14 days fermentation at 85°F

pH: 3.78

