





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 gorgeous blend of Napa Valley Cabernet Sauvignon and Sangiovese offers aromas of ripe red fruit on the nose, with sophisticated hints of dried herbs and clay. A luxurious full-bodied wine, with abundant fruit and a tight tannin structure, it displays both the richness and radiance that can be achieved in the relatively cool-climate of Atlas Peak.

Composition

57% Sangiovese, 43% Cabernet Sauvignon

Harvest Information

Appellation: Atlas Peak, Napa Valley Harvest Dates: October 6 – 16 Average Sugar at Harvest: 25.1° Brix

Cooperage

100% French oak Barrel Aging: 18 months 50% new, 50% second vintage

Production and Technical Data

Alcohol: 14.5% 0.54 g/100 ml titratable acidity 6-10 days fermentation at 85°F pH: 3.80

