PARADUXX

2017 NAPA VALLEY RED WINE RECTOR CREEK VINEYARD BLOCK 5

Our Vineyard Series is a collection of limited-production wines that offer their own inspired variations on the contemporary and innovative style of our Paraduxx red blends. Grown in the rocky soils of our Rector Creek Vineyard, which surrounds the Paraduxx winery, this alluring blend balances the Bing cherry and herbes de Provence elements of the coveted Cabernet Franc from our Block 5, with the raspberry jam and white pepper character of great Zinfandel.

VINTAGE NOTES

Winter rains were followed by a warm, dry spring in Napa Valley that led to a perfectly timed budbreak. With lovely weather throughout summer, all of our white varieties were harvested before a week-long heat event during the last week of August, resulting in Chardonnay and Viognier with excellent acids and enticing aromas. Because the early-season rains produced healthy canopies, our red grapes developed perfectly during the heat. After a timely cooldown that provided additional hangtime, our reds were harvested in September and early October, yielding bold and robust wines with beautifully polished tannins.

WINEMAKING NOTES

Both complex and compelling, this Cabernet Franc-dominated blend begins with fascinating aromas of red currant, graphite, dried cherry, cocoa powder and toasty marshmallow, along with underlying hints of black pepper, clove, leather and earthy forest floor. On the palate, lush, juicy tannins and a voluptuous core of berry pie, cranberry and currant flavors draw this wine to a rich berry and spice finish.

WINEMAKING

APPELLATION	Yountville, Napa Valley
BLEND COMPOSITION	100% Estate fruit 70% Cabernet Franc, 25% Zinfandel, 5% Cabernet Sauvignon
OAK PROFILE & AGING	Aged 18 months in 100% French oak 50% new
ALCOHOL	14.9%
РН	3.82
ACIDITY	0.56 g/100 ml

