PARADUXX

2018 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

In Napa Valley, a mild spring and summer, with no significant heat events, pushed the beginning of harvest back a full four weeks from our average start date. In addition to providing abundant hangtime, the temperate weather ensured that the fruit was able to preserve excellent natural acidity. Because the cool weather continued into autumn, we were able to assess and pick each block at ideal ripeness. One of the most noteworthy elements of the growing season was the fact that the grapes were able to develop beautiful, fully ripe flavors, at lower Brix. As a result, the wines are both elegant and complex, with excellent energy and acidity, and lovely varietal character.

WINEMAKING NOTES

On the nose, this radiant red blend showcases layers of vibrant fruit and spice, with notes of red cherry, cranberry and currant mingling with aromas of cinnamon, clove, nutmeg and freshly roasted coffee beans. The juicy red berry notes are echoed on the broad, mouth-filling palate, with hints of black pepper, saddle leather, cocoa and graphite adding depth and nuance to a long, delicious finish.

WINEMAKING

APPELLATION	Yountville, Napa Valley
VINEYARD	Rector Creek Vineyard
BLEND COMPOSITION	100% estate fruit 60% Cabernet Franc, 40% Zinfandel,
OAK PROFILE & AGING	Aged 18 months in 100% French oak 60% new
ALCOHOL	14.9%
РН	3.73
ACIDITY	0.57 g/100 ml

