





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 sophisticated blend of Malbec and Cabernet Sauvignon offers effusive aromas of ripe Bing cherry, followed by subtler notes of dried bay leaf and fresh-cut hay. Rich and weighty on the palate, generous ripe berry flavors glide across silky tannins to a long finish with a hint of savory white pepper spice.

Composition

60% Malbec, 35% Cabernet Sauvignon, 5% Merlot

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 8 – 9 Average Sugar at Harvest: 24.0° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

50% new, 50% second vintage

Production and Technical Data

Alcohol: 14.5%

0.56 g/100 ml titratable acidity 6-10 days fermentation at 85°F

pH: 3.67

