

PARADUXX

NAPA VALLEY

2016 Napa Valley Red Wine Rector Creek Vineyard – Block 4



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 sumptuous and sophisticated blend balances the wild berry and tobacco leaf elements of Petit Verdot from our prized Block 4, with the raspberry and spice notes of our Rector Creek Zinfandel.

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

Head-turning aromas of black cherry, dark chocolate and luscious blackberry pie leap from the glass followed by hints of vanilla bean, clove and molasses. The black cherry notes are echoed on the palate, where they mingle with layers of fig, dried flowers and a hint of butterscotch, all framed by rich, complex tannins that promise a long life.

Composition

55% Petit Verdot, 45% Zinfandel

Harvest Information

Appellation: Yountville, Napa Valley
Harvest Dates: September 20 – 23
Average Sugar at Harvest: 25.4° Brix

Cooperage

100% French oak
Barrel Aging: 18 months
60% new, 40% second vintage

Production and Technical Data

Alcohol: 14.1%
0.57 g/100 ml titratable acidity
10-14 days fermentation at 85°F
pH: 3.87