





# 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 tannin that promise a long life.

## Composition

55% Petit Verdot, 45% Zinfandel

### **Harvest Information**

Appellation: Yountville, Napa Valley

Harvest Dates: September 20 – September 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

