PARADUXX

2017 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.

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

Deeply lush and concentrated, with fascinating layers of earth and spice, this wine offers aromas of black tea, tobacco leaf, cassis, rhubarb, molasses and coniferous forest floor. On the palate, voluptuous tannins add drama and depth to the dark cherry and black raspberry flavors, with notes of black pepper, bay leaf and spiced blackberry cobbler lingering on the finish.

WINEMAKING

APPELLATION	Yountville, Napa Valley
BLEND COMPOSITION	100% Estate fruit 62% Petit Verdot, 38% Zinfandel
OAK PROFILE & AGING	Aged 18 months in 100% French oak 60% new
ALCOHOL	14.9%
PH	3.84
ACIDITY	0.58 g/100 ml

