

PARADUXX

NAPA VALLEY

2016 Napa Valley Red Wine Rector Creek Vineyard



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. This blend of Cabernet Sauvignon paired with Zinfandel originates exclusively from the rocky soils of our Rector Creek Vineyard, which surrounds the Paraduxx winery.

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

Crafted around a core of exceptional Rector Creek Cabernet Sauvignon, this is a robust and opulent wine with a nose full of ripe cherry and strawberry aromas, as well as hints of oregano and thyme. On the palate, Cabernet-driven flavors of black currant and savory herbs mingle with bramble and holiday spice layers from the Zinfandel.

Composition

65% Cabernet Sauvignon, 35% Zinfandel

Harvest Information

Appellation: Yountville, Napa Valley

Harvest Dates: September 20 – October 4

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%

0.56 g/100 ml titratable acidity

14-21 days fermentation at 85°F

pH: 3.92