

PARADUXX

NAPA VALLEY

2016 Candlestick Napa Valley Red Wine



At Paraduxx, we have been setting the standard for stylish Napa Valley blends since 1994. Inspired by the iconic blends of the world, and made for the modern palate, our wines have established a reputation for their character and complexity. Striking an elegant balance between richness and sophistication, this alluring blend combines the black cherry, currant and cracked pepper elements of the finest Napa Valley Syrah with the silky tannins and juicy ripe plum notes of great Grenache.

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

The nose draws you in with enticing aromas of spiced vanilla cream, red berries and just a touch of truffle. On the palate, the flavors deepen, displaying luxurious notes of ripe dark fruit and toasty oak that flow to a lingering finish.

Composition

78% Syrah, 22% Grenache

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 8 – 29

Average Sugar at Harvest: 24.3° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

50% new oak, 50% second vintage

Production and Technical Data

Alcohol: 14.5%

0.55 g/100 ml titratable acidity

6-10 days fermentation at 85°F

pH: 3.82