

PARADUXX

NAPA VALLEY

2018 Proprietary Napa Valley White Wine



The only winery devoted to stylish Napa Valley blends, Paraduxx offers bold and expressive wines to satisfy the modern palate. Building on the tradition of artful blending, from time to time we craft wines spotlighting different styles and varietals. This limited-production bottling balances Viognier's floral aromatics and ripe fruit flavors with Chardonnay's tropical richness.

In the Vineyards

In Napa Valley, a mild spring and summer, with no significant heat events, pushed the beginning of harvest back a full four weeks from our average start date. In addition to providing abundant hangtime, the temperate weather ensured that the fruit was able to preserve excellent natural acidity. Because the cool weather continued into autumn, we were able to assess and pick each block at ideal ripeness. One of the most noteworthy elements of the growing season was the fact that the grapes were able to develop beautiful, fully ripe flavors, at lower Brix. As a result, the wines are both elegant and complex, with excellent energy and acidity, and lovely varietal character.

Sensory Profile

This enticing wine begins with bold citrus aromas that leap from the glass, followed by lovely hints of lemongrass, stone fruit and honeysuckle. While the palate is lush and layered, with generous flavors of peach and pineapple, lively acidity and a sophisticated underlying minerality bring poise and energy to the bright, mouth-filling finish.

Composition

50% Viognier, 40% Chardonnay, 5% Marsanne, 5% Roussanne

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 11 – October 12

Average Sugar at Harvest: 23° Brix

Fermentation & Aging

100% stainless steel

Production and Technical Data

Alcohol: 14.5%

0.57 g/100 ml titratable acidity

pH: 3.38