

PARADUXX

NAPA VALLEY

2015 WINEMAKER SERIES CO-FERMENT NAPA VALLEY RED WINE

Building on the Paraduxx tradition of artful blending, this limited-production wine was inspired by the great wines of Côte-Rôtie, where Syrah and Viognier are traditionally co-fermented to make a beautifully aromatic wine. To create a uniquely Napa Valley blend, we combined co-fermented Syrah and Viognier with Cabernet Sauvignon. The result is a wine that brings together the savory meat, smoke and leather flavors of Syrah with the structure of Cabernet Sauvignon and the enticing floral aromatic of Viognier.

In the Vineyards – 2015

Other than being approximately a month earlier than usual, our 2015 harvest was smooth and successful, yielding exceptional quality grapes. To allow us ample opportunities for blending, we harvested 16 different grape varieties over the course of 12 weeks. During this period, Mother Nature provided heat to speed up ripening when we needed it, and equally well-timed cooler temperatures when the vines needed a respite. The extended harvest allowed us to pick all varieties at optimal ripeness. As a result, our white grapes show lovely aromatics and varietal character, and our reds show beautiful depth and concentration.

Sensory Profile

On the nose, come-hither aromas of honeysuckle, sweet currant and vanilla mingle with a subtle smokiness that adds nuance and intrigue. The flavors are echoed on the palate, where they are supported by rich tannins and just the right amount of acidity to add freshness and focus to the long, peppery finish.

– Winemaker Don LaBorde

Composition

57% Syrah, 40% Cabernet Sauvignon, 3% Viognier

Origin

Appellation: Napa Valley

Harvest Dates: August 27 – September 21

Aging & Oak

18 months in oak

100% French oak

50% new oak, 50% second vintage

Production and Technical Data

Average Sugar at Harvest: 22.0° Brix

Alcohol: 14.1%

pH: 3.78

