

PARADUXX

2017 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.

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

This classic Rhône-inspired co-fermentation of Syrah and Viognier is beautifully aromatic, with inviting floral, plum, vanilla and holiday spice layers, as well as more savory notes of sandalwood, cedar and nutmeg. On the palate, generous red and blue fruit flavors are framed by supple, flowing tannins that carry the wine to a long, focused finish.

WINEMAKING

APPELLATION	Napa Valley
BLEND COMPOSITION	85% Syrah, 15% Viognier
OAK PROFILE & AGING	Aged 18 months in 100% French oak 50% new
ALCOHOL	14.5%
PH	3.82
ACIDITY	0.56 g/100 ml



DUCKHORN PORTFOLIO



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