

PARADUXX

2018 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. The result is a wine that brings together the savory meat, smoke and leather flavors of Syrah with the enticing floral aromatic of Viognier.

VINTAGE NOTES

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.

WINEMAKING NOTES

This blend of Syrah, Viognier and Grenache offers a complex medley of aromas that include black cherry, plum, dried wildflowers, milk chocolate and holiday spices, as well as deeper undertones of forest floor, sandalwood, moist earth and cured meat. On the palate, the tannins are plush and the flavors are rich and ripe with juicy acidity carrying the wine to a lush, fruit-filled finish.

WINEMAKING

APPELLATION	Napa Valley
VINEYARDS	Hudson Vineyard, Rector Creek Vineyard, Stout Vineyard
BLEND COMPOSITION	85% Syrah, 8% Viognier, 7% Grenache
OAK PROFILE & AGING	Aged 18 months in 100% French oak 50% new
ALCOHOL	14.5%
PH	3.72
ACIDITY	0.58 g/100 ml



DUCKHORN PORTFOLIO



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