The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

PARADUXX

2019 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

The 2019 vintage began with a cold, wet winter followed by a cool spring, which resulted in a late budbreak. The cool, consistent weather provided abundant hangtime, ensuring ideal flavor development in the grapes. Yields for our red varieties were slightly above average, and temperate late-season weather allowed for a measured pace to harvest. Across the board, the 2019 wines are bright and balanced with smooth, elegant tannins and lush, vibrant flavors.

WINEMAKING NOTES

This alluring co-fermentation of Syrah, Grenache and Viognier reveals gorgeous floral aromas of lilac, violet and honeysuckle, as well as vibrant layers of blueberry, blackberry and plum. The blueberry notes are echoed on the palate where they mingle with flavors of cassis and cranberry, as well as savory undertones of leather, black pepper and fresh-tilled earth, with fine-grained tannins and sleek acidity carrying the wine to a long, dynamic finish.

WINEMAKING

Napa Valley **APPELLATION**

BLEND COMPOSITION 84% Syrah, 9% Grenache, 7% Viognier

OAK PROFILE & AGING Aged 18 months in 100% French oak

50% new, 50% neutral oak

ALCOHOL 14.5%

3.77 PH

ACIDITY 0.55 g/100 ml

