

# PARADUXX

NAPA VALLEY

## 2015 Napa Valley Red Wine X<sup>2</sup>



### Square, verb

**1: to multiply by itself 2: raise to the second power 3: to balance**

Since 1994, Paraduxx has set the standard for stylish Napa Valley blends. Crafted for the modern palate, these visionary wines have established a reputation for their boldness, character and complexity. Building on this innovative history, X<sup>2</sup> represents an exponential expression of our Paraduxx style, and the pinnacle of our portfolio. A block and barrel selection of our finest estate grapes, it balances the depth and structure of mountain grapes with the lush vibrancy of valley floor fruit.

### In the Vineyards

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

This wine's gorgeous dense purple-black hue hints at its richness and complexity. On the palate, voluptuous layers of blackberry cobbler and dried cherry mingle with oak-inspired notes of vanilla, cinnamon and clove. Though deep and nuanced, it strikes a lovely balance between boldness and elegance, with robust tannins adding length and structure to a luxurious berry and spice finish.

### Composition

92% Cabernet Sauvignon, 8% Zinfandel

### Harvest Information

Appellation: Napa Valley

Harvest Dates: September 2 – October 2

Average Sugar at Harvest: 26.9° Brix

### Cooperage

100% French oak

Barrel Aging: 24 months

70% new oak, 30% second vintage

### Production and Technical Data

Alcohol: 14.5%

0.60 g/100 ml titratable acidity

10-14 days fermentation at 85°F

pH: 3.75