

PARADUXX

NAPA VALLEY

2016 Napa Valley Red Wine X²



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, X² 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

2016 was an incredibly successful harvest for Paraduxx. Starting on August 15th with our Rector Creek Estate Viognier and ending on October 20th with perfectly ripened Rutherford Cabernet Sauvignon, the season was seamless. Overall, we harvested 15 different grape varieties from 14 different Napa Valley appellations. The growing season was filled with warm sunny days, intermittent cool weeks, and no rain events to speak of— all of which were ideal for achieving perfect ripeness with good natural acidity. Overall, there is a lovely elegance to our 2016 wines, with soft, velvety tannins and ripe, impeccably balanced berry flavors.

Sensory Profile

Beneath luxurious layers of cherry cobbler and sandalwood, there is a majestic rusticity to this gorgeous wine's aromas that is reminiscent of walking along a Northern California mountain trail, with the smell of pine needles and moist forest floor in the air. On the palate, rich, dark blackberry and black olive flavors are underscored by bright acidity and lovely Cabernet-driven structure, with robust tannins adding length and focus to a lingering berry and spice finish.

Composition

87% Cabernet Sauvignon, 13% Zinfandel

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 27 – October 1

Average Sugar at Harvest: 27.1° Brix

Cooperage

100% French oak

Barrel Aging: 24 months

70% new, 30% second vintage

Production and Technical Data

Alcohol: 14.6%

0.59 g/100 ml titratable acidity

10-14 days fermentation at 85°F

pH: 3.82