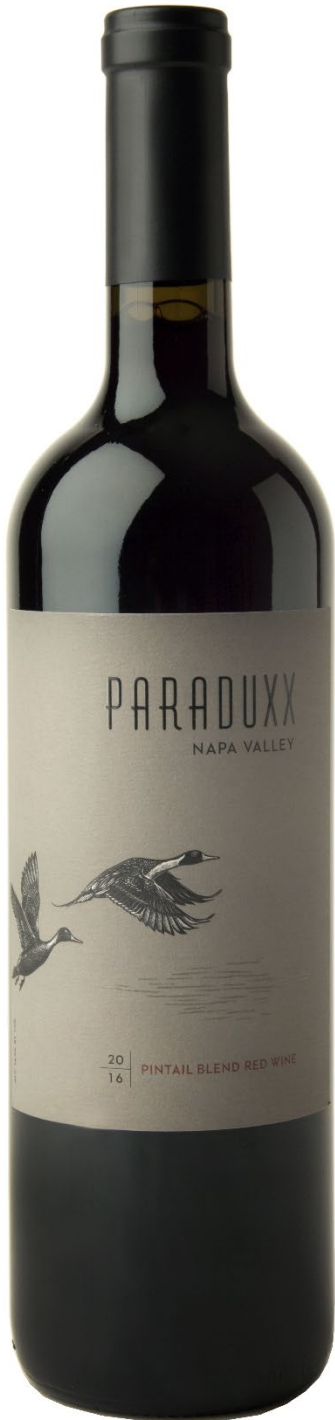


PARADUXX

NAPA VALLEY



2016 Pintail Napa Valley Red Wine

The only winery devoted to stylish Napa Valley blends, Paraduxx offers bold and expressive wines to satisfy the modern palate. Fusing the robust flavors of California's native Zinfandel with the grandeur of Cabernet Sauvignon, the Pintail Blend embraces the best of these varietals. This unique combination results in a wine with rich, full fruit flavors and soft, elegant tannins.

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

The 2016 Pintail offers sumptuous aromas of black cherry and blackberry jam, along with undertones of cinnamon and mocha. On the palate, flavors of fresh-baked raspberry cobbler are supported by well-structured tannins and hints of oak-inspired holiday spice that add nuance and depth to the lush, focused finish.

Composition

60% Zinfandel, 40% Cabernet Sauvignon

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 20 – October 3

Average Sugar at Harvest: 25.4° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

50% new, 50% second vintage

Production and Technical Data

Alcohol: 14.5%

0.60 g/100 ml titratable acidity

14-21 days fermentation at 85°F

pH: 3.74