

# PARADUXX

NAPA VALLEY

## 2014 WINEMAKER SERIES CO-FERMENT NAPA VALLEY RED WINE

Building on the Paraduxx tradition of artful blending, from time to time we craft Napa Valley wines highlighting different styles and varietals. This limited-production wine was inspired by a Côte-Rôtie style winemaking technique of fermenting two varietals together. We co-fermented Zinfandel with Viognier grapes and then combined that wine with Cabernet Sauvignon, resulting in a blend of the spice, fruit and bramble of Zinfandel, along with the rich texture and floral aromatics of Viognier and the structure of Cabernet Sauvignon.

### In The Vineyards – 2014

The 2014 growing season was our third exceptional vintage in a row, and one of our earliest harvests on record, with our final grapes arriving at the winery on October 14 - almost two weeks earlier than normal. Though the vintage presented drought conditions, perfectly timed spring rains were just what the vines needed to set an excellent crop. After an early budbreak, ideal summer weather allowed us to harvest all of our varieties at optimum ripeness, resulting in wines with alluring aromatics and beautiful fruit complexity.

### Sensory Profile

- Both enticing and exotic, the aromas offer a complex blend of jasmine, orange blossom, cherry and fresh-cracked peppercorns.
- On the palate, a perfect blend of ripe raspberry and black currant is underscored by French oak-inspired hints of vanilla and caramel.
- Supple, well-integrated tannins add length and texture to this medium-bodied wine's lingering finish.

– Winemaker Don LaBorde

### Composition

86% Zinfandel, 8% Cabernet Sauvignon, 6% Viognier

### Origin

Appellation: Napa Valley

Harvest Dates: August 20 - October 15

### Aging & Oak

18 months in oak

95% French Oak, 5% American Oak

60% New Oak, 40% Second Vintage

### Production and Technical Data

Average Sugar at Harvest: 26.0° Brix

Alcohol: 14.9%

