

PARADUXX

NAPA VALLEY

2016 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. To create a uniquely Napa Valley blend, we combined co-fermented Syrah and Viognier with Cabernet Sauvignon. The result is a wine that brings together the savory meat, smoke and leather flavors of Syrah with the structure of Cabernet Sauvignon and the enticing floral aromatic of Viognier.

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 nose is elegant and exotic, with aromas of honeysuckle, ripe plum and wisteria. On the palate, this beautiful marriage of Syrah and Viognier is a delicious and thought-provoking wine with silky layers of guava and cherry, as well as hints of cardamom spice from aging in oak.

Composition

85% Syrah, 15% Viognier

Harvest Information

Appellation: Napa Valley

Harvest Dates: August 27 – October 14

Average Sugar at Harvest: 24° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

50% new, 50% second vintage

Production and Technical Data

Alcohol: 14.1%

0.55 g/100 ml titratable acidity

6-10 days fermentation at 85°F

pH: 3.75