

# DUCKHORN<sup>®</sup>

VINEYARDS



## 2014 Napa Valley Cabernet Sauvignon *Patzimaro Cabernet*

Located at the base of Spring Mountain in Napa Valley's St. Helena appellation, Patzimaro Vineyard was named after the town of Patzimaro de Aviña in honor of the Hurtado Family, an essential part of the Duckhorn Vineyards winemaking team who migrated from this small village to the Napa Valley in 1987. The vineyard enjoys high daytime temperatures and cool evenings, allowing the fruit to fully ripen while retaining the natural acidity needed to create balanced, structured Cabernet Sauvignons highlighting classic characteristics of cassis, earth and black olive.

### **In the Vineyards**

Here in Napa Valley, the 2014 growing season delivered our third exceptional vintage in a row, yielding wines with ideal concentration, elegant tannins and lovely varietal flavors. Though the 2013/2014 winter was one of the driest on record, heavy rains in February and March provided the vines much-needed moisture at just the right time. A warm spring triggered an early budbreak, and perfect weather throughout the summer allowed the grapes to achieve ideal ripeness with pure, focused flavors and resolved tannins. Harvest began on August 5<sup>th</sup> and ended on October 15<sup>th</sup>, and though it was quite compact, we were able to pick all of our grapes based solely on flavor, resulting in another fantastic vintage.

### **Comments from the Winemaker**

From its alluring aromas to its robust structure and firm, supple tannins, the 2014 vintage yielded a standout expression of Patzimaro Vineyard Cabernet Sauvignon. Aromas of blackberry, mocha, moist earth, cracked pepper and olive show this wine's beautiful complexity. The blackberry flavors are echoed on the palate, where they mingle with notes of tobacco leaf, sweet leather and licorice.

### **Varietal Content**

95% Cabernet Sauvignon, 4% Merlot, 1% Cabernet Franc

### **Harvest information**

Appellation: St. Helena, Napa Valley  
Harvest Dates: September 17 – 19  
Average Sugar at Harvest: 26.3° Brix

### **Cooperage**

100% French oak  
85% new, 15% neutral  
Barrel Aging: 18 months

### **Production and Technical Data**

Alcohol: 14.5%  
0.55 g/100 ml titratable acidity  
10-12 days fermentation at 82°F  
pH: 3.82

