

DUCKHORN[®]

VINEYARDS



2015 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

In Napa Valley, a warm, dry spring resulted in an early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, with our first white grapes arriving at the winery on July 31st. A light rain in mid-September nourished the vines, while providing welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

Comments from the Winemaker

Dark, rich and beautifully layered, this wine offers a medley of sweet and savory flavors, with notes of blackberry, black plum and licorice mingling with hints of black olive, tobacco and sage. On the palate, it is round and full bodied, with well-structured tannins balancing the generous fruit.

Varietal Content

86% Cabernet Sauvignon, 10% Merlot, 4% Cabernet Franc

Harvest Information

Appellation: St. Helena, Napa Valley

Harvest Dates: September 9 – 14

Average Sugar at Harvest: 27.4° Brix

Cooperage

100% French oak

85% new, 15% neutral

Barrel Aging: 18 months

Production and Technical Data

Alcohol: 14.7%

0.58 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.88

