

DUCKHORN[®]
VINEYARDS



2016 Napa Valley Cabernet Sauvignon *Patzimaro Vineyard*



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

2016 offered another near-perfect vintage in Napa Valley! While much-needed rain during the winter months helped to replenish our reservoirs, a dry spring and summer, with moderate temperatures and plenty of sunshine, led to another early harvest. Our first white grapes came into the winery on August 3rd, with the remainder of our whites following at an even, steady pace. A few weeks of ideally timed cool weather in early September provided additional hangtime, yielding bright acids and beautifully articulated flavors in our early ripening reds. Warm, dry weather for the remainder of the season allowed the rest of our grapes to develop rich, concentrated flavors, with polished tannins and wonderful complexity.

Comments from the Winemaker

Vintage after vintage, Patzimaro Vineyard yields a profound and compelling expression of Cabernet Sauvignon with voluptuous fruit and sophisticated savory elements. The 2016 vintage continues this tradition, with aromas of milk chocolate, fig, blackberry, black olive and slate. The palate is robust and inviting, with voluptuous dark fruit layers, a beautiful, mouth-filling texture and intriguing hints of sage, black licorice, thyme and tapenade.

Varietal Content

76% Cabernet Sauvignon, 19% Merlot, 5% Cabernet Franc

Harvest Information

Appellation: St. Helena, Napa Valley

Harvest Dates: September 27 – September 30

Average Sugar at Harvest: 27.0° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

85% new, 15% neutral

Production and Technical Data

Alcohol: 14.5%

0.55 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.89