

# DUCKHORN<sup>®</sup>

VINEYARDS



## 2014 Rutherford Napa Valley Cabernet Sauvignon

The Rutherford winegrowing region has long been the source for some of the Napa Valley's most storied Cabernets, and for many years, this coveted fruit has played an important role in our Napa Valley Cabernet Sauvignon. Building on our experience with these exceptional grapes, this wine captures the essence of Rutherford Cabernet Sauvignon, from its lovely layers of blackberry, cassis and tobacco to the dusty minerality that has come to define the legendary wines from this appellation.

### **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**

This classic expression of Rutherford Cabernet Sauvignon displays the region's signature dusty tannins, along with luscious fruit and spice. The palate begins with deep, rich flavors of fig jam, blackberry, black raspberry and fresh-baked piecrust, all framed by a beautiful flinty minerality and hints of cracked pepper and chocolate that linger on a long, mouth-filling finish.

### **Varietal Content**

94% Cabernet Sauvignon, 6% Merlot

### **Harvest information**

Appellation: Rutherford, Napa Valley

Harvest Dates: October 11-14

Average Sugar at Harvest: 27.0° Brix

### **Cooperage**

100% French Oak

50% New, 50% Neutral

Barrel Aging: 18 Months

### **Production and Technical Data**

Alcohol: 14.5%

0.56 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.78

