

DUCKHORN[®]

VINEYARDS



2015 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

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

Rutherford has long been legendary for the character and complexity of its Cabernets, and this wine shows why. On the palate, flowing layers of sweet blackberry, black cherry and blueberry are supported by a velvety mouthfeel and classic Rutherford notes of dusty minerality. As the wine evolves, sophisticated flavors of sage, graphite, sweet tobacco leaf and violet emerge adding nuance and depth to the lush fruit finish.

Varietal Content

100% Cabernet Sauvignon

Harvest Information

Appellation: Rutherford, Napa Valley

Harvest Dates: September 16 – 21

Average Sugar at Harvest: 26.0° Brix

Cooperage

100% French oak

50% new, 50% neutral

Barrel Aging: 16 months

Production and Technical Data

Alcohol: 14.5%

0.55 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.78

