The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly

DUCKHORN VINEYARDS

2018 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.

VINTAGE NOTES

For both red and white grapes, 2018 offered near picture-perfect growing conditions, with mild spring and summer weather, and no significant heat events. The conditions were ideal for both our Semillon and Sauvignon Blanc, which show beautiful tropical notes and ripe flavors at low sugars. While our Chardonnay harvest began about three weeks later than normal, the fruit arrived at the winery in pristine condition, producing dynamic and complex wines. The excellent growing conditions naturally resulted in a slightly larger than average crop for our red Bordeaux varieties, with fully lignified seeds at low sugars levels. With temperate weather throughout fall, we were able to pick each block at optimal ripeness, yielding exceptionally juicy and polished red wines, with plush, well-rounded tannins, and lovely overall structure.

WINEMAKING NOTES

This terroir-driven wine shows an intense array of wild blackberry, boysenberry, blueberry jam and dark chocolate aromas, as well as hints of wet slate, graham cracker and cardamom. On the palate, classic notes of dusty Rutherford minerality and beautifully balanced French oak frame both red and dark berry flavors, with notes of graphite, cracked pepper, caramel and black tea adding depth to a long, fruit-filled finish.

WINEMAKING

Napa Valley APPELLATION

95.1% Rutherford SUB-APPELLATION

100% Cabernet Sauvignon VARIETAL COMPOSITION

100% French Oak: 50% New, 50% Neutral; FERMENTATION & AGING

Aged 16 months

14.5% ALCOHOL

рΗ 3.66

0.62 g/100 ml ACIDITY

