

DUCKHORN[®]

VINEYARDS



2014 Napa Valley Cabernet Sauvignon *Three Palms Vineyard*

One of California's legendary vineyards, Three Palms is revered for its history and its benchmark wines. We have been proud to craft a vineyard-designated Merlot from this property since our inaugural vintage in 1978. Throughout the years, the Cabernet Sauvignon from Three Palms has always played an integral role in the final blend, adding richness and depth. With aromas of cinnamon and clove, and dark cherry and black raspberry flavors, this wine showcases the power and purity of Three Palms Cabernet Sauvignon.

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 5th and ended on October 15th, 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

The 2014 growing season has produced a dazzling expression of Three Palms Vineyard Cabernet that is as complex and as it is delicious. On the nose, alluring aromas of fig compote, blackberry and leather are followed by subtler notes of blueberry, clove, slate and baking spices. On the palate, a dusty mineral character adds depth and nuance to lingering flavors of blackberry and cherry.

Varietal Content

97% Cabernet Sauvignon, 3% Merlot

Harvest Information

Appellation: Calistoga, Napa Valley

Harvest Dates: September 4 – 15

Average Sugar at Harvest: 27.9° Brix

Cooperage

100% French oak

80% new oak, 20% neutral

Barrel Aging: 18 months

Production and Technical Data

Alcohol: 14.9%

0.58 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.79

