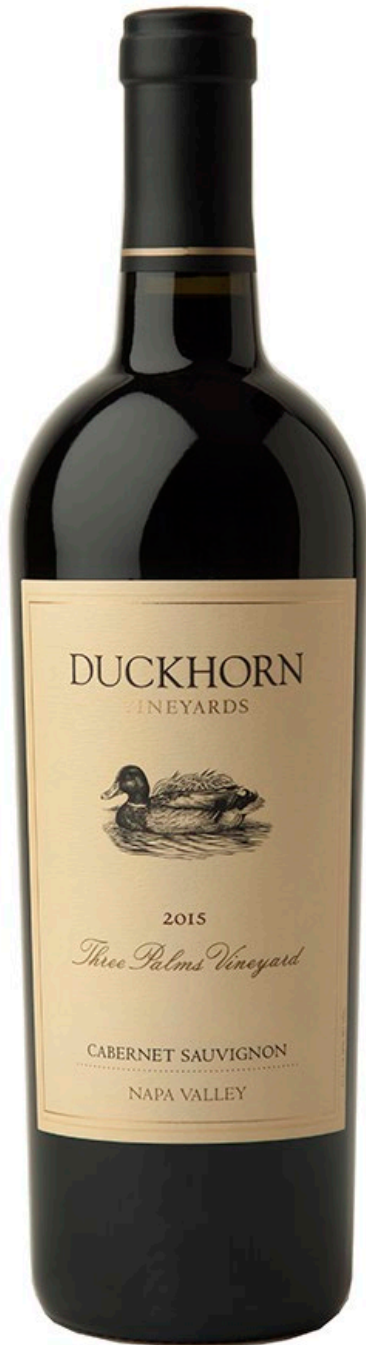


DUCKHORN.  
VINEYARDS



**2015 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**

In Napa Valley, a warm, dry spring resulted in any 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**

The exceptional 2015 growing season yielded a beautifully dark and aromatic expression of Three Palms Cabernet Sauvignon, with firm tannins and a powerful, age-worthy structure. The entry offers intense layers of blackberry, black cherry and blueberry, underscored by hints of wet stone and dried fruits. The firm tannins frame the flavors all the way to a long berry jam and sweet tobacco leaf finish.

**Varietal Content**

92% Cabernet Sauvignon, 6% Merlot, 2% Petit Verdot

**Harvest Information**

Appellation: Calistoga, Napa Valley  
Harvest Dates: August 29 – September 3  
Average Sugar at Harvest: 27.4° Brix

**Cooperage**

100% French oak  
80% new, 20% neutral  
Barrel Aging: 18 months

**Production and Technical Data**

Alcohol: 14.9%  
0.57 g/100 ml titratable acidity  
10-12 days fermentation at 82°F  
pH: 3.86