

DUCKHORN.
VINEYARDS



2016 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

2016 offered another near-perfect vintage in Napa Valley! While much-needed rain during the winter months helped to replenish our reservoirs, a dry spring and summer, with moderate temperatures and plenty of sunshine, led to another early harvest. Our first white grapes came into the winery on August 3rd, with the remainder of our whites following at an even, steady pace. A few weeks of ideally timed cool weather in early September provided additional hangtime, yielding bright acids and beautifully articulated flavors in our early ripening reds. Warm, dry weather for the remainder of the season allowed the rest of our grapes to develop rich, concentrated flavors, with polished tannins and wonderful complexity.

Comments from the Winemaker

The 2016 vintage has produced a dazzling expression of Three Palms Vineyard Cabernet that is as complex and as it is delicious. Head-turning aromas of blackberry, blueberry, wet rock and burnt sugar immediately engage the senses. Though it is round and full-bodied on the palate, the flavors are vibrant and pure, with layers of wild strawberry, cranberry and ripe black plum all framed by firm tannins that add density to a long, mineral-driven finish.

Varietal Content

92% Cabernet Sauvignon, 5% Merlot, 3% Malbec

Harvest Information

Appellation: Calistoga, Napa Valley

Harvest Dates: September 8 – 30

Average Sugar at Harvest: 27.4° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

80% new, 20% neutral

Production and Technical Data

Alcohol: 14.7%

0.55 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.82

