

PARADUXX®

HISTORY Since being founded in 1994, Paraduxx has earned acclaim as the only winery solely devoted to Napa Valley blends. Artfully made, the blends of the Paraduxx portfolio have established a reputation for their bold, expressive character and their food-friendly sophistication.

In 1994, Paraduxx blended its own Estate Cabernet Sauvignon with 4 tons of Zinfandel from the 100-year-old vines of Napa's Korte Vineyard. Fusing the grandeur of Cabernet Sauvignon with the robust flavors of California's native Zinfandel, Paraduxx's premiere bottling embraced the best of both varietals to produce a world-class blend with a decidedly Napa Valley personality.

With a nod to the great blends of the world—from the Super Tuscan wines of Italy to the Shiraz-Cabernet Sauvignon blends of Australia—this wine became Paraduxx's flagship bottling. It also became a template for future blends, establishing a philosophy that can be seen across the Paraduxx portfolio, where every blend features at least one non-Bordeaux variety. Stylistically, winemaker Cardiff Scott-Robinson strives to create blends that capture the essence of their Napa Valley terroir—wines that are inherently rich and compelling, but that are also impeccably balanced, with the depth, complexity and acidity to complement great modern cuisine.

Understanding that each vineyard block is as one-of-a-kind as a fingerprint, Cardiff harvests and barrel ages each lot of fruit separately. These lots come from four acclaimed estate vineyards (Rector Creek, Monitor Ledge, Stout and Candlestick Ridge), as well as a selection of fruit from some of the finest growers in the Napa Valley. Reflecting the rich diversity of the Paraduxx portfolio, grapes also come from an array of mountain and valley floor vineyards in some of the Napa Valley's most acclaimed sub-appellations, including Calistoga, Rutherford, St. Helena, Howell Mountain Yountville and Pope Valley.

To preserve the distinctiveness of this sought-after fruit, Cardiff does as many as 50-60 individual fermentations in a given vintage (some as small as two barrels). As part of the Paraduxx winemaking program, he also uses upwards of 15 different coopers to age the 10 or more varietals he works with each growing season. All of the wines in the Paraduxx portfolio are made in a state-of-the-art winery that was unveiled in 2005. The centerpiece of the Paraduxx winery is a unique 10-sided fermentation building inspired by traditional round barns. Flanking the fermentation building are two symmetrical barrel cellars, partially set below grade to allow gravity flow of the fermented wine to oak barrels for aging. The luxuriously appointed Paraduxx Vineyard House welcomes guests for an array of intimate seated tasting experiences.

Beginning with the 2011 vintage, Paraduxx unveiled a new label for its lineup of contemporary Napa Valley blends that was illustrated by acclaimed wildlife artist Raphael Montoliu.



THE DUCKHORN PORTFOLIO, ST. HELENA, CA ©. MUST BE 21+ PLEASE ENJOY RESPONSIBLY.

THE DUCKHORN PORTFOLIO

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