

DUCKHORN.
VINEYARDS



2012 Knights Valley Late Harvest Sauvignon Blanc



This rare and enticing Late Harvest Sauvignon Blanc was made using fruit from a storied single vineyard in Sonoma County's Knights Valley. Left to patiently ripen for an extra month, these grapes produced a rich, concentrated wine with alluring tropical aromas, pure sweet peach flavors and balancing acidity. To add complexity, it was aged on the lees for ten months in new oak.

Winemaker Notes

This lovely late harvest wine displays enticing layered aromas of jasmine, honeysuckle, lychee, orange peel, vanilla bean and pineapple upside-down cake. On the palate, beautiful natural acidity adds length and dimension to the creamy mouthfeel, carrying the lush tropical flavors of guava and kiwi through to a long, lingering finish.

Varietal Content

76% Sauvignon Blanc
24% Sémillon

Harvest Information

Appellation: Knights Valley
Harvest Date: November 12-27, 2012
Average Sugar at Harvest: Approximately 34° Brix
1 Vineyard harvested

Cooperage

100% New French Oak, Château-style barrels (60 gallons)
Barrel Aging: 18 Months

Production/Technical Data

Alcohol: 12%
Residual Sugar: 19%
0.61 g/100 ml titratable acidity
pH: 3.86
Bottled: April 2014