

DUCKHORN[®]

VINEYARDS



2015 The Discussion Napa Valley Red Wine

Over three decades ago, before crafting their first vintage, the Duckhorns and their winemaker had a passionate discussion at the kitchen table. Though they debated making a cuvée, they chose to focus on varietal wines. Even so, Duckhorn Vineyards has always remained fascinated by the artful blend of varietals from diverse Napa Valley vineyards. Embodying the depth and complexity of a world-class Estate program, The Discussion represents the pinnacle of the Duckhorn Vineyards portfolio and the ongoing dialogue that defines great winemaking.

In the Vineyards

In Napa Valley, a warm, dry spring resulted in an 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

With idyllic growing conditions throughout the season, the 2015 vintage has resulted in a vibrant and beautifully layered expression of The Discussion, with firm, round tannins, alluring berry flavors and an elegant underlying savoriness. Pure, bright aromas of pomegranate, cranberry and black raspberry rise from the glass, followed by deeper elements of blueberry and cocoa nibs. On the richly structured palate, a lovely creamy quality accentuates the generous fruit flavors, with hints of cedar and sage adding nuance and depth to a lingering black cherry and bittersweet chocolate finish.

Varietal Content

66% Cabernet Sauvignon, 29% Merlot, 2.5% Cabernet Franc, 2.5% Petit Verdot

Harvest Information

Appellation: Napa Valley

Harvest Dates: August 19 – September 18

Average Sugar at Harvest: 26.8° Brix

Cooperage

100% French oak

Barrel Aging: 24 months total

18 months in new French oak followed by 6 months in neutral French oak

Production and Technical Data

Alcohol: 14.5%

0.58 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.76

