

DUCKHORN

VINEYARDS

2017 THE DISCUSSION NAPA VALLEY RED WINE

Almost four 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.

VINTAGE NOTES

The 2017 growing season began with abundant winter rains, followed by a warm, dry spring that led to a perfectly timed budbreak. In addition to replenishing the water table, the early season rains produced robust canopies, which provided invaluable shade during a week-long heat event that kicked harvest into gear during the last week of August. This was followed by a much-needed cooldown that allowed the vines to recuperate, while also giving us extra hangtime for flavor development and tannin resolution. We harvested throughout September and into early October, with the grapes showing lovely ripeness and quality, yielding plush, polished and wonderfully complex wines.

WINEMAKING NOTES

The 2017 vintage of The Discussion is a majestic and elegant wine that immediately demands attention with alluring aromas of black cherry compote, chocolate-covered blueberry, fig and cinnamon. As it opens up, hints of clove, toasted hazelnut and espresso bean emerge. On the palate, juicy blueberry, raspberry and pomegranate flavors meld with creamy oak to create a generous and palate structure, with focused tannins and hints of sage and savory spice adding complexity to a long, stately finish.

WINEMAKING

APPELLATION	Napa Valley
VINEYARDS	24% Monitor Ledge Vineyard, 19% Stout Vineyard, 18% Rector Creek Vineyard, 16% Patzimaró Vineyard, 12% Cork Tree Vineyard, 11% Three Palms Vineyard
VARIETAL COMPOSITION	51% Cabernet Sauvignon, 46% Merlot, 2% Petit Verdot, 1% Cabernet Franc
OAK PROFILE & AGING	Aged a total of 24 months 18 months in new French oak followed by 6 months in neutral barrels
ALCOHOL	14.5%
pH	3.67
ACIDITY	0.60 g/100 ml



DUCKHORN PORTFOLIO



www.Duckhorn.com | 1000 Lodi Lane St. Helena, CA 94574 | (707) 963-7108