# DUCKHORN VINEYARDS

## 2018 NAPA VALLEY CABERNET SAUVIGNON

We have been producing Cabernet Sauvignon since 1978. Blending fruit from estate vineyards and top Napa Valley growers, this wine embodies the complexity of the valley, while offering a seamless balance between fruit, oak and tannins. To add nuance, the Cabernet is blended with Merlot, yielding a wine that is approachable in its youth, yet worthy of cellaring.

### VINTAGE NOTES

For both red and white grapes, 2018 offered near picture-perfect growing conditions, with mild spring and summer weather, and no significant heat events. The conditions were ideal for both our Semillon and Sauvignon Blanc, which show beautiful tropical notes and ripe flavors at low sugars. While our Chardonnay harvest began about three weeks later than normal, the fruit arrived at the winery in pristine condition, producing dynamic and complex wines. The excellent growing conditions naturally resulted in a slightly larger than average crop for our red Bordeaux varieties, with fully lignified seeds at low sugars levels. With temperate weather throughout fall, we were able to pick each block at optimal ripeness, yielding exceptionally juicy and polished red wines, with plush, well-rounded tannins, and lovely overall structure.

### WINEMAKING NOTES

This terroir-driven wine shows an intense array of wild blackberry, boysenberry, blueberry jam and dark chocolate aromas, as well as hints of wet slate, graham cracker and cardamom. On the palate, classic notes of dusty Rutherford minerality and beautifully balanced French oak frame both red and dark berry flavors, with notes of graphite, cracked pepper, caramel and black tea adding depth to a long, fruit-filled finish.

### WINEMAKING

APPELLATION	Napa Valley
SUB-APPELLATION	Rutherford, Oak Knoll, Napa Valley, Calistoga, Oakville
VARIETAL COMPOSITION	83% Cabernet Sauvignon, 16% Merlot, 0.8% Cabernet Franc, 0.2% Petit Verdot
FERMENTATION & AGING	Aged 16 months on 100% French Oak: 50% new, 50% neutral
ALCOHOL	14.5%
рН	3.63
ACIDITY	0.60 g/100 ml



