

# *The Discussion*

## **2011 Duckhorn Vineyards The Discussion Estate Grown Napa Valley Red Wine**

Over three decades ago, before crafting their first vintage, the Duckhorn's 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.

### **2011 Harvest Notes**

In one of the coolest growing seasons in memory, we benefited greatly in 2011 from our 35 years of experience farming Bordeaux varietals. To counteract uneven vine growth due to unusual spring weather, we did meticulous green thinning. We also gently opened up the canopy to expose the fruit, were judicious in our picking schedule, and sorted meticulously both in the vineyards and winery. The majority of our Merlot came in before the October rains, and due to our quality adjustments the remainder of our fruit fared well until it was harvested. Warm up-valley locations like Oakville, Rutherford, St. Helena and Calistoga were particularly successful, and overall the resulting wines are pure and elegant.

### **Winemaker Notes**

Complex and compelling, this beautiful wine reveals savory aromatics of sage and bay leaf, combined with layers of intense cranberry, Bing cherry, saffras and cedar. On the palate, velvety tannins set the framework for an elegantly structured and beautifully balanced wine, with layers of red fruit, Mission figs and minerality, as well as hints of cedar, white pepper and pipe tobacco that linger of the finish.

### **Varietal Composition**

62% Cabernet Sauvignon, 29% Merlot, 6% Cabernet Franc, 3% Petit Verdot

### **Harvest Information**

Appellation: Napa Valley

Harvest Dates: September 27-October 25, 2011

Average Sugar at Harvest: 25° Brix

6 Vineyards Harvested

### **Cooperage**

100% French oak château-style barrels (60 gallons)

24 months in barrel

Age of Barrels: 95% New, 5% Second vintage

### **Production/Technical Data**

Alcohol: 14.5%

Titrateable acidity: 0.56g/100 mL

10-12 days fermentation at 82°F

pH: 3.78

Bottled: February 13, 2014

Released: April 2015

