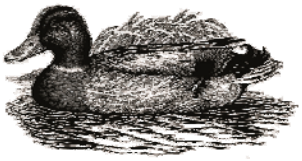
DUCKHORN
VINEYARDS



2012 Napa Valley Sauvignon Blanc

2012 Harvest Notes

The 2012 growing season offered near-perfect growing conditions. Though budbreak was late due to heavy spring rains, warm weather during bloom allowed the vines to set a large crop. Increased yields were the result of more berries, not larger berries. This translated into even higher quality in the winery, as the skin-to-juice ratio remained ideal. Slightly cooler-than-average post-veraison weather and a lack of any heat events allowed for greatly extended hang time. Harvest was 2-3 weeks later than average, and the grapes arrived at the winery in pristine condition.

Comments from the Winemaker

This is a classic expression of our Napa Valley Sauvignon Blanc with aromas of grapefruit, lemon curd and nectarine, as well as rich, underlying notes of vanilla and homemade marshmallow. A smooth-textured entry gives way to tingling acidity that shows off the citrus elements beautifully, while adding length to flavors of cantaloupe, Asian pear and Fuji apple. The finish is persistent and refreshing with long mineral notes.

Varietal Content

83% Sauvignon Blanc,
17% Sémillon

Harvest Information

Harvest Dates: August 21 — October 1, 2012
Average Sugar at Harvest: 21.9° Brix
11 Napa Valley appellations

Cooperage

100% French Oak Château-style barrels (60 Gallons)
15% Barrel-fermented in new oak
5 months sur lie

Production/Technical Data

Alcohol: 13.5%
0.61 g/100 ml titratable acidity
21 days fermentation at 50° F
pH: 3.46

Bottled: February 2013
Released: April 2013