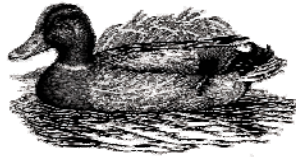


DUCKHORN
VINEYARDS



2009 Napa Valley Sauvignon Blanc

2009 Harvest Notes

From our first Semillon and Sauvignon Blanc blocks to our final red-varietal Estate picks, our 2009 harvest spanned more than two months. Though the 2009 growing season presented certain challenges—from early shatter to late-season rain—attention to detail and site-specific techniques in the vineyards yielded a crop of high-quality fruit. This included aggressive leafing, an early thinning protocol and a heavy field sort to select only the most desirable grapes.

Comments from the Winemaker

This complex and focused Sauvignon Blanc seamlessly combines mouth-filling fruit with refreshing acidity. The aromas highlight elements of bright citrus and passion fruit, underscored by pineapple and layers of gala apple and lychee. The tropical aromas are echoed on the palate and given added dimension by the addition of Semillon, which helps to showcase the juicy guava, passion fruit and pineapple upside-down cake flavors, alongside notes of fresh apple, vanilla and key lime pie.

Varietal Content

75% Sauvignon Blanc,
25% Sémillon

Harvest Information

Harvest Dates: August 21 — September 9, 2009
Average Sugar at Harvest: 22.6° Brix
7 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: 13.0%
0.61 g/100 ml titratable acidity
21 days fermentation at 50° F
pH: 3.35

Bottled: February 2010
Released: April 2010