

DUCKHORN

VINEYARDS

NAPA VALLEY



2012 Napa Valley Cabernet Sauvignon *Monitor Ledge Vineyard*

Monitor Ledge takes its name from an outcropping in the mountains overlooking the vineyard. The fruit from Monitor Ledge has been an important component of Duckhorn Vineyards wine blends since 1985. Located on the alluvial fan of Selby Creek, the site is composed of cobblestones and a gravelly, sandy loam soil. Because water drains rapidly in the lean soil, the vines struggle to grow, and the resulting fruit has intensity and structure that make the wines from this vineyard unique. With excellent sun exposure, the fruit consistently ripens to ideal maturity. This vineyard is often the first we harvest, bringing us an early indication of the quality of the vintage to come.

2012 Harvest Notes

2012 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

Both elegant and appealing, this wine slowly reveals layered aromas of truffle, blackberry, dried fig and rose petals, as well as hints of sweet, warm oak. On the palate, flavors of pomegranate, red raspberry and rhubarb underscore the darker fruit elements, with hints of thyme and tamarind paste adding savoriness to a long, focused finish.

Varietal Content

88% Cabernet Sauvignon, 8% Merlot, 4% Petit Verdot

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 14 – October 29, 2012

Average Sugar at Harvest: 26.5° Brix

Monitor Ledge Vineyard

Cooperage

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

Barrel Aging: 18 months

Age of Barrels: 85% new, 15% second vintage

Production/Technical Data

Alcohol: 14.5%

.57 g/100ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.79

Bottled: August 2014

Release Date: September 2015

