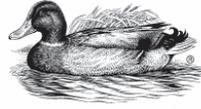


DUCKHORN[®]

VINEYARDS



2013 The Discussion Napa Valley Red Wine

Over three decades ago, before crafting their first vintage, the Duckhorns 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.

In The Vineyards – 2013

The 2013 harvest was early, even and excellent with all of our estate fruit in the winery by October 10th. A warm dry spring brought an early bud break and created ideal conditions for flowering and fruit set. In the weeks after Labor Day, a moderate heat event followed by a period of perfect weather created a dream scenario for end-of-season ripening. Rain was not a factor, and for the second vintage in a row, the quality of the grapes was exceptional throughout Napa Valley.

Sensory Profile

As compelling as it is complex, this elegant wine effortlessly combines lovely pure fruit flavors with silky tannins and nuanced savory notes. Aromas of red and black currant, acai, strawberry rhubarb and black cherry rise from the glass, along with hints of sweet baking spice, sage, vanilla and fresh-baked pie crust. On the palate, rich, round tannins add depth and sophistication, while aging in French oak imparted a lovely mouthfilling creaminess that adds length to a supple and lingering finish.

Composition

61% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc, 4% Petit Verdot

Origin

Appellation: Napa Valley

Harvest Dates: September 12 – October 7

Aging & Oak

18 months in oak

100% French Oak

95% New Oak, 5% Neutral

6 additional month in 100% Neutral

Production and Technical Data

Average Sugar at Harvest: 26.6° Brix

Alcohol: 14.5%

0.55 g/100 ml titratable acidity

pH: 3.77

