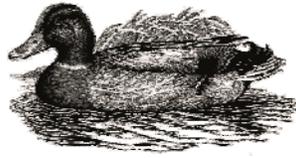


DUCKHORN VINEYARDS



2014 Napa Valley Sauvignon Blanc

This elegant wine is a blend of Sauvignon Blanc and Sémillon harvested from our estates and other select premium Napa Valley vineyards. A portion of the Sauvignon Blanc was barrel-fermented in French oak. This technique and the addition of the Sémillon add depth and complexity to the aroma and palate, enhancing the ripe citrus and tropical flavors of the Sauvignon Blanc.

2014 Harvest Notes

Here in Napa Valley, the 2014 growing season delivered our third exceptional vintage in a row, yielding wines with ideal concentration, elegant tannins and lovely varietal flavors. Though the 2013/2014 winter was one of the driest on record, heavy rains in February and March provided the vines much-needed moisture at just the right time. A warm spring triggered an early budbreak, and perfect weather throughout the summer allowed the grapes to achieve ideal ripeness with pure, focused flavors and resolved tannins. Harvest began on August 5th and ended on October 15th, and though it was quite compact, we were able to pick all of our grapes based solely on flavor, resulting in another fantastic vintage.

Comments from the Winemaker

The 2014 vintage has yielded a complex and silky Sauvignon Blanc with alluring aromas of lemongrass, Kaffir lime, vanilla and green papaya. On the palate, racy acidity underscores lovely flavors of lemon meringue, star fruit, candied ginger and minerality, carrying the wine through to a long, bright finish.

Varietal Content

83% Sauvignon Blanc, 17% Sémillon

Harvest Information

Harvest Dates: September 5 — October 6, 2014

Average Sugar at Harvest: 22.1° Brix

Cooperage

100% French Oak Château-style barrels (60 Gallons)

10% Barrel-fermented in new oak

5 months sur lie

Production/Technical Data

Alcohol: 13.5%

0.58 g/100 ml titratable acidity

21 days fermentation at 55° F

pH: 3.36

Bottled: February 2015

Released: May 2015

