

# DUCKHORN<sup>®</sup>

VINEYARDS



## 2014 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 – 2014

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.

### Sensory Profile

As it evolves in the glass, this graceful and inviting wine reveals a dazzling array of aromas from cinnamon, nutmeg, caramel and cocoa powder to fresh boysenberry, currant and ripe red plum. The flavors are every bit as complex as the aromas, with layers of blackberry, plum, licorice, vanilla and violet accentuated by elegant tannins and a plush, velvety texture. The finish is long and satisfying, with a hint of dusty tannins and bittersweet dark chocolate.

### Composition

57% Cabernet Sauvignon, 37% Merlot, 5% Cabernet Franc, 1% Petit Verdot

### Origin

Appellation: Napa Valley

Harvest Dates: September 3 – 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: 26.9° Brix

Alcohol: 14.5%

0.58 g/100 ml titratable acidity

pH: 3.73

