

2014 DUCKHORN VINEYARDS THE DISCUSSION NAPA VALLEY RED WINE

Over 30 years in the making, The Discussion is the ultimate expression of the depth and complexity of our world-class estate program.



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

Winemaker: Renee Ary

Appellation: Napa Valley

Winemaking: Over three decades ago, before crafting their first vintage, the Duckhorns and their winemaker had a passionate discussion. Though they debated making a cuvée, they chose to focus on varietal wines. Even so, Duckhorn Vineyards has always remained fascinated by the blend of varietals from Napa Valley. The Discussion represents the pinnacle of the Duckhorn Vineyards portfolio.

Key Accolades: v13 97 Pts., *Wine Review Online*. v13 92 Pts., *Wine & Spirits*. v13 90 Pts., *Wine Enthusiast*. v12 97 Pts., *Wine Review Online*. v12 92 Pts., *James Suckling*. v12 91 Pts., *Wine Spectator*.

UPC: 669576 018613

SCC/Case Code: 60 669576 01861 5

TTB Approval: 15296-001-000383

Alcohol: 14.5%

Market Trends/Opportunity: Luxury Cabernet category is +22% vs. PY.

Availability: Limited

SRP: \$140

Tasting Notes: 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.

Recommended Pairings: Piave Vecchio, Aged New York Strip, Prime Rib

Marquee Accounts: Ruth's Chris, Greystone the Steakhouse, Mel and Rose

Formats Available: 750ml, 1.5L