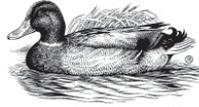


DUCKHORN.
VINEYARDS



2018 Napa Valley Sauvignon Blanc

At Duckhorn Vineyards, we have been making our Napa Valley Sauvignon Blanc since 1982. Harvested from our estates and select Napa Valley vineyards, this rich and elegant Sauvignon Blanc was blended with Sémillon to add depth and complexity. Fermented and aged using both stainless steel and French oak, it offers ripe citrus and tropical flavors, refreshing acidity and Sémillon-driven silkiness.

In the Vineyards

For both red and white grapes, 2018 offered near picture-perfect growing conditions, with mild spring and summer weather, and no significant heat events. The conditions were ideal for both our Semillon and Sauvignon Blanc, which show beautiful tropical notes and ripe flavors at low sugars. While our Chardonnay harvest began about three weeks later than normal, the fruit arrived at the winery in pristine condition, producing dynamic and complex wines. The excellent growing conditions naturally resulted in a slightly larger than average crop for our red Bordeaux varieties, with fully lignified seeds at low sugars levels. With temperate weather throughout fall, we were able to pick each block at optimal ripeness, yielding exceptionally juicy and polished red wines, with plush, well-rounded tannins, and lovely overall structure.

Comments from the Winemaker

This vibrant Sauvignon Blanc begins with enticing aromas of lemongrass, lychee, passionfruit, melon and pineapple, followed by hints of white nectarine and lime. On the juicy palate, a subtle viscosity is perfectly balanced by refreshing acidity that adds precision to the citrus and tropical fruit flavors, while driving the wine to a bright, zesty finish.

Varietal Content

85% Sauvignon Blanc, 15% Sémillon

Harvest Information

Appellation: Napa Valley

Harvest Dates: August 14 – September 19

Average Sugar at Harvest: 22.4° Brix

Winemaking

92% stainless steel, 8% new French oak

Barrel Aging: 5 months sur lie

Production and Technical Data

Alcohol: 13.5%

0.62 g/100 ml titratable acidity

21 days fermentation at 55°F

pH: 3.38

