

DUCKHORN

VINEYARDS



2011 Napa Valley Sauvignon Blanc

2011 Harvest Notes

The 2011 growing season was one of the coolest in memory. While unusual spring weather resulted in a smaller crop, the cool season was near perfect for developing pure, intense varietal flavors in our white grapes. Berries were small, and yields were down by 15 to 20 percent, adding to overall concentration and texture. The long, temperate growing season allowed the grapes to develop slowly, with all of our Sauvignon Blanc and Sémillon coming in at optimal ripeness, and with excellent natural acidity, before the October rains.

Comments from the Winemaker

The 2011 growing season offered one of our finest vintages for this grape in recent memory, producing a classic expression of Duckhorn Vineyards Sauvignon Blanc. The aromas are fresh and enticing with bright citrus layers supported by subtle undertones of papaya and green mango. On the palate, the tropical notes come to the forefront with rich, lush layers of guava, passion fruit and lychee, as well as hints of herbs and lemon zest.

Varietal Content

76% Sauvignon Blanc,
24% Sémillon

Harvest Information

Harvest Dates: September 2 — October 1, 2011
Average Sugar at Harvest: 22.4° Brix
9 Napa Valley appellations

Cooperage

100% French Oak Château-style barrels (60 Gallons)
15% Barrel-fermented in new oak
5 months sur lie

Production/Technical Data

Alcohol: 13.5%
0.60 g/100 ml titratable acidity
21 days fermentation at 50° F
pH: 3.54

Bottled: February 2012
Released: April 2012