

DUCKHORN®

V I N E Y A R D S

2021 OAKVILLE NAPA VALLEY CABERNET SAUVIGNON

Home to some of the world's greatest vineyards, the Oakville Appellation has become synonymous with extraordinary Cabernet Sauvignon. Crafted using 100% Cabernet Sauvignon from three acclaimed vineyards, this beautifully structured and sophisticated wine captures the essence of Oakville with plush tannins and mesmerizing flavors of blackberry, blueberry and savory herbs.

VINTAGE NOTES

Despite an unusually dry winter and warm spring, budbreak was delayed due to light rain in March. The overall lack of rainfall led to light clusters and small berries, which resulted in reduced yields and great concentration. Harvest began on August 5th with Semillon, and early heat generated a fast and furious first few weeks of picking. A much-needed mid-September cool-down allowed for sugars to realign with flavor development. Moderate temperatures continued throughout the rest of the season, providing additional hangtime for the grapes. Our last red grapes were harvested before the rains in late October, resulting in beautiful wines that are dense, pure and polished.

WINEMAKING NOTES

This beautifully structured and sophisticated wine captures the essence of Oakville with plush tannins and mesmerizing aromas of black cherry, fig compote and violets. The palate is dense and juicy, with alluring flavors of plum cobbler, blueberry and black currant, as well as hints of fresh-ground coffee and savory herbs.

WINEMAKING

APPELLATION	Napa Valley
SUB-APPELLATION	Oakville
VARIETAL COMPOSITION	99% Cabernet Sauvignon, 1% Merlot
FERMENTATION & AGING	Aged 16 months in 100% French oak 75% new, 25% neutral
ALCOHOL	14.5%
pH	3.78
ACIDITY	0.61 g/100 ml



THE DUCKHORN PORTFOLIO



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