The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

PARADUXX.

2023 WINEMAKER SERIES NORTH COAST WHITE WINE

Building on our tradition of artful blending, from time to time we craft wines highlighting distinctive styles and varietal combinations. A dynamic and alluring blend of Riesling, Gewürztraminer and Pinot Gris, this limited-production wine takes inspiration from the great Alsatian white blends. Fermented in stainless steel and aged in neutral French oak barrels, it is racy, refreshing and bonedry, with tantalizing layers of nectarine, peach and green apple, and undercurrents of tropical flowers, ginger and cool-climate minerality.

VINTAGE NOTES

The 2023 growing season began with a cold, wet winter with the cool temperatures continuing through early spring. As a result, both budbreak and bloom were pushed back in most of our North Coast vineyards by several weeks. With abundant winter rainfall, the canopies were healthy and happy, and at most vineyards, the berry set was excellent. The heavy canopies combined with cool temperatures led to a late veraison, with harvest beginning 2-4 weeks later than average. While harvest was quite condensed, the fruit quality is outstanding, with longer-than-normal hang time ensuring deep, concentrated and complex flavors in our red wines, and pure and aromatically vibrant whites.

WINEMAKING NOTES

An exemplary fusion of vibrancy and elegance, this Alsatian white wine blend is delicate on the nose, with aromas of white flower, slate and ginger that comingle with Barlett pear and crisp golden apple. The palate is energetic, showcasing the steely character of Riseling complemented by wet stone minerality. Stone fruit and Meyer lemon add complexity with a weighty mid-palate that creates a harmonious and refreshing tasting experience.

WINEMAKING

APPELLATION North Coast

VINEYARDS Smith-Madrone, Grace Benoist

BLEND COMPOSITION 66% Riesling, 28% Gewürztraminer,

6% Pinot Gris

OAK PROFILE & AGING Aged 7 months sur lie in 100% stainless steel

ALCOHOL 13.9%

PH 3.20

ACIDITY 0.58 g/100 ml

RESIDUAL SUGAR 0.1 g/100ml

