

# PARADUXX<sup>®</sup>

## 2022 WINEMAKER SERIES CO-FERMENT NAPA VALLEY RED WINE

Building on the Paraduxx tradition of artful blending, this limited-production wine was inspired by the great wines of Côte-Rôtie, where Syrah and Viognier are traditionally co-fermented to make a beautifully aromatic wine. The result is a wine that brings together the savory meat, smoke and leather flavors of Syrah with the enticing floral aromatic of Viognier.

### VINTAGE NOTES

The 2022 growing season began with some much-needed winter rain that provided moisture to the soils. A pleasant spring ushered an early budbreak, with some rapid cane development. In early May, there was an unusual cool spell which led to an extended bloom for our white varietals and early reds. Summer was very consistent and provided the prime growing conditions we so love here in Napa Valley, with harvest beginning on the 15th of August. This was followed by an intense heat spell at the beginning of September that resulted in great concentration of flavors. After the heat subsided, temperatures cooled, and harvest continued into early November, yielding grapes with rich, vibrant flavors and bright acidity.

### WINEMAKING NOTES

This unique red and white variety blend opens with expressive aromas of white flower, honeysuckle and black tea that comes with coffee and subtle hints of vanilla. On the palate, dark berry flavors greet the entry, evolving into bright cranberry on the finish, while layers of earth, leather and herbs de Provence add complexity. The oak provides a structured framework, grounding the wine's rich and dynamic profile.

### WINEMAKING

APPELLATION	Napa Valley
BLEND COMPOSITION	72% Syrah, 22% Viognier, 6% Grenache
OAK PROFILE & AGING	Aged 18 months in 100% French oak 50% new, 50% neutral oak
ALCOHOL	14.5%
PH	3.85
ACIDITY	0.53 g/100 ml



THE DUCKHORN PORTFOLIO



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