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

PARADUXX.

2021 X² NAPA VALLEY RED WINE

SQUARE /SKWER/

VERB 1. TO MULTIPLY BY ITSELF 2. RAISE TO THE SECOND POWER 3. TO BALANCE

Since 1994, Paraduxx has set the standard for stylish Napa Valley blends. Crafted for the modern palate, these visionary wines have established a reputation for their boldness, character and complexity. Building on this innovative history, X2 represents an exponential expression of our Paraduxx style, and the pinnacle of our portfolio. A block and barrel selection of our finest estate grapes, it balances the depth and structure of mountain grapes with the lush vibrancy of valley floor fruit.

VINTAGE NOTES

The 2021 growing season started with a very dry winter, with almost no rain in the month of February. Due to the lack of moisture, there were more frost events, which when combined with an extended period of bloom led to some shatter during cluster formation, resulting in smaller overall yields. Summer brought ideal temperate weather ensuring that the grapes were able to achieve excellent ripeness. While harvest was fairly compressed, with both white and red grapes coming into the winery at the same time, the quality of the fruit was exceptional, producing a stunning vintage of beautifully concentrated wines with deep, alluring colors.

WINEMAKING NOTES

As the pinnacle of the Paraduxx portfolio, X^2 embodies both the opulence and elegance of the finest Napa Valley wines. Luxurious aromas of blueberry leap from the glass, as well as notions of violet, cassis, leather, freshly tilled earth, caramel and vanilla. On the palate, fine, age-worthy tannins and alluring flavors of black cherry, ripe blueberry, rhubarb and licorice build in intensity before culminating in a long, dramatic finish.

WINEMAKING

APPELLATION	Napa Vallev

BLEND COMPOSITION 90% Cabernet Sauvignon, 6% Petit Verdot,

4% Zinfandel

OAK PROFILE & AGING Aged 18 months in 100% French oak

70% new, 30% neutral

ALCOHOL 14.5%

PH 3.87

ACIDITY 0.57 g/100 ml

