



**CLUB 70**

**1<sup>st</sup> Quarter 2011 - March**

**Duckhorn Vineyards 2007 Estate *The Discussion* Retail - \$120**

**"Over 30 years in the making, The Discussion is the ultimate expression of the depth and complexity of our world-class estate program."**

**Over three decades ago, the Duckhorns and their winemakers had a passionate discussion at the kitchen table. Though they debated making a cuvee, they chose to focus on varietal wines. Even so, Duckhorn Vineyards has always remained fascinated by the blend of varietals from Napa Valley vineyards.**

**Composition: 60% Cabernet Sauvignon, 40% Merlot**

**Winemaker: Bill Nancarrow**

**Appellation: Napa Valley**

**Alcohol: 14.5%**

**Tasting Notes: This vintage celebrates the timeless union of Cabernet Sauvignon and Merlot to achieve a wine that is rich, complex and harmonious. Refined aromas of mulberry, hazelnut, leather, cedar, tobacco and spices give way to deep rich flavors of blueberry, black plum, cassis, clove and chocolate. Given time to breathe, these flavors evolve in the glass gaining additional depth and complexity.**

**Wine Enthusiast – 96 points**

**Wine Spectator – 93 points**

**Connoisseurs' Guide – 91 points**

**Paraduxx 2007 Napa Valley Red Wine Retail - \$53.00**

**Winemaker's Notes:**

**Dark, deep, vibrant red color**

**Aromas of raspberry, cherry, cedar, spice, caramelized brown sugar, and sweet oak accented by a hint of white pepper.**

**Dark cherry and raspberry flavors mingle with rich, compelling layers of blueberry, cedar and molasses.**

**Composition: 72% Zinfandel, 18% Cabernet Sauvignon, 9% Merlot & 1% Cabernet Franc.**

**Appellation: Napa Valley**

**Alcohol: 14.5%**

**Aged 15 months in oak (60% French oak, 40% American oak; 50% new, 50% second vintage)**

**Harvest Notes:**

**It was an unusually dry growing season with rainfall totals that were 50 percent below average. Cool, even weather produced a long harvest spread out over several months. The relaxed pace allowed picking in multiple passes, ensuring ideal ripeness and flavor development.**