



PARADIGM

W I N E R Y



HISTORY

The Paradigm Vineyard was purchased by Ren and Marilyn Harris in 1975. Ten years later, they began replanting the original vineyard (situated in the Oakville AVA within Napa Valley) to Cabernet Sauvignon, Merlot, Cabernet Franc and Zinfandel. The Harris' began producing the "Estate Bottled" wines of Paradigm in 1991, led by Winemaker Heidi Barrett. Heidi continues to work at Paradigm creating wines that highlight the best of Oakville's exceptional terrior.



REN & MARILYN

Ren and Marilyn have farmed together in Napa Valley since 1967 after meeting in high school in 1958. Marilyn's family has farmed in Napa Valley since the 1890's and Ren is a sixth generation Californian. The soil, the Oakville location, and the fine wines made by our immediate neighbors were key elements in settling on making the vineyard on Dwyer Road the focus of their life's work.

The Harris' have been tireless advocates for sustainable farming and environmental stewardship. Paradigm has been a member of "One Percent for the Planet" since the organization started in 2002. The 55-acre estate organically farmed, and the winery is operated with minimal impact on the environment.



ESTATE VINEYARDS & WINERY

At Paradigm all steps of the grape growing, winemaking, bottle aging, and even shipping is done on site. The estate is 55 contiguous acres surrounding the winery, with 50 acres planted to vine. Cabernet Sauvignon is the focus at Paradigm. Multiple clones of Cabernet on various rootstocks have been introduced into the vineyard over the decades. Small blocks of Merlot, Cabernet Franc, and Petit Verdot have been added and are used to enhance the beauty and complexity of the Cabernet. Merlot, Cabernet Franc, and Zinfandel are also used to produce varietal specific wines. A vin gris style Rosé of Merlot is produced in small amounts and released annually in February.

Paradigm's winemaking style is solely determined by the site; winemaking is agriculture. When you own the vineyards, you can farm them to promote the very best the earth will give. All wines are 100% organically farmed and grown by a full-time vineyard team. The crew works diligently to make sure the vines express the Oakville profile, and Paradigm's classic, elegant style.

Cabernet Sauvignon, Merlot and Cabernet Franc are aged at least 20 months in French Oak (Taransaud, Seguin-Moreau and Radoux). Merlot and Cabernet Franc are aged in bottle for 14 months and released in the Fall, and Cabernet Sauvignon is aged in bottle for 20 months and released the following Spring.