

2018 MERITAGE “BENCHLAND” – DRY CREEK VALLEY



HISTORY

This exquisite Meritage was inspired by our decades of working with Bordeaux varietals planted in the different districts and vineyards within Dry Creek Valley. Nearly five decades of experience have provided the knowledge of which properties can provide the best fruit that our region can offer. This delicious blend features fruit from specific vineyard sites in Dry Creek Valley that highlight the unique soils, microclimate and *terroir* of our home appellation.

GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5–8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

At first swirl, the wine displays aromas of dark berries and raspberry preserves. Several more minutes of airing reveal hints of fine herbs, violet and white pepper. The palate is full and rich with flavors of black currant, black cherry and spiced plum. The tannins are firm, yet supple with a very round and silky texture. The finish lingers with notes of espresso, tobacco and baking spices.

RELEASE DATE	April 2021
BLEND	60% Cabernet Sauvignon, 22% Cabernet Franc, 18% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	October 8–17, 2018
ALCOHOL	14.1%
FERMENTATION	12–18 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	20 months in French and Hungarian oak; 37% new oak
BRIX	Average 25.2
PH	3.56
TA	6.5g/L
SOILS	Sandy and clay loam
VINE AGE	8–24 years
YIELDS	1–2 tons per acre

