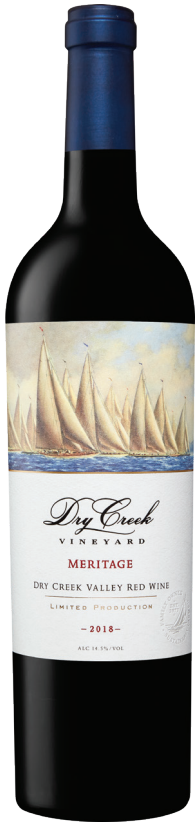


## 2018 MERITAGE – DRY CREEK VALLEY



### HISTORY

Since our founding in 1972, we have advocated for the artful blending of the Bordeaux varieties to achieve balance, finesse, and character in our red wines. Meritage is the name given to an American Bordeaux-style blend, combining the “merit” of the grape with the “heritage” of the blending tradition. In 1985, winery founder David Stare was the first vintner in California to produce a wine with “Meritage” on the label.

### 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

The 2018 vintage is a full and complex wine that’s an absolute pleasure to drink. Aromas of black and Bing cherries, white pepper, and sage waft from the glass. As the wine opens up, it reveals aromas of marzipan, bay leaf, and plum. On the palate, the wine is plush with soft tannins and full of luxuriant flavors of black currant, cardamom, sea salt caramel, and dried herbs. The finish is seamless and well-integrated. This wine will age beautifully and develop in the bottle for years to come.

91 Points  
*California Grapevine*

92 Points  
*WineReviewOnline.com*

RELEASE DATE September 2020

BLEND 63% Merlot, 15% Cabernet Franc, 12% Cabernet Sauvignon, 6% Malbec, 4% Petit Verdot

APPELLATION Dry Creek Valley

HARVEST DATES October 3 – 12, 2018

ALCOHOL 14.5%

FERMENTATION 12 – 16 days in fermenters at 84°F; pumped over twice daily.

BARREL AGING 19 months in American, Hungarian and French oak; 30% new oak

BRIX Average 24.5

PH 3.54

TA 6.6g/L

SOILS Rocky, iron-rich soils

VINE AGE 8–28 years

YIELDS 4-5 tons per acre

