

2015 LYTTON SPRINGS MERITAGE - 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. Over four 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 within the Lytton Springs district of Dry Creek Valley including our iconic Endeavour Vineyard.

GROWING SEASON

A dry and warm winter began the 2015 growing season with budbreak coming in early March. Cool weather came during fruit set, with not a lot of sunshine. A heat spike came in late June. However, the grapes ripened evenly and flavor and development were right where we wanted them to be. Yields were a bit down from previous vintages, but the quality was extremely high. This was one of our earliest recorded harvests with one of the earliest finishes in our history!

WINEMAKER COMMENTS

Our inaugural vintage of Lytton Springs Meritage highlights the intrinsic characteristics of a specific microregion within the southeastern area of Dry Creek Valley. This Meritage blend is led by Cabernet Sauvignon, with three additional Bordeaux varietals to add complexity and depth. At first swirl, the wine displays powerful aromas of blackberry, raspberry and cedar. Several more minutes reveal sweet and spicy hints of blackberry pie and pipe tobacco. The palate is full and rich with flavors of black cherry, fresh blackberry, and toasted almond. The tannins are firm, yet supple with a very round and silky texture. The finish lingers with notes of dark chocolate, wild sage and hints of spice.

RELEASE DATE	October 2018
BLEND	60% Cabernet Sauvignon, 21% Merlot, 14% Petit Verdot, 5% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 19 - 24, 2015
ALCOHOL	14.5%
FERMENTATION	12 - 14 days in fermenters at 82°F - 88°F; pumped over twice daily.
BARREL AGING	20 months in French and Hungarian oak; 45% new oak
BRIX	Average 26.8
PH	3.69
TA	5.5g/L
SOILS	Gravelly, clay loam
VINE AGE	14 - 15 years
YIELDS	3.2 tons per acre

