

2017 CABERNET SAUVIGNON – DRY CREEK VALLEY



HISTORY

The Dry Creek Valley is an undiscovered gem, producing some of the finest Cabernet Sauvignon in California. Primarily known for Zinfandel, the valley has almost as much Cabernet Sauvignon planted. Our region's unique *terroir* provides just the right growing conditions. A perfect microclimate, we are blessed with long days of vibrant sunshine and cool foggy evenings allowing for exquisitely ripened Cabernet Sauvignon grapes. Bright cherry fruit framed by floral and spice elements create wines that speak to the distinctive soil and growing conditions in our appellation.

GROWING SEASON

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

This impeccable Cabernet Sauvignon initially displays lively aromatics of black cherry, black currant and dried cranberry. Additional airing reveals nuances of dried flowers, nutmeg, white pepper and cedar. The palate is full-bodied and rich with elegant flavors of ripe raspberry, black currant and fresh boysenberry with notes of cocoa powder, bay leaf, sage and sweet pipe tobacco. The wine is complex and youthful, with bright fruit characters and vibrant spice. It offers intensity and richness and reflects the *terroir* of Dry Creek Valley beautifully.

91 Points, Best Buy
Wine & Spirits

RELEASE DATE	September 2019
BLEND	80% Cabernet Sauvignon, 15% Merlot, 2% Cabernet Franc, 2% Malbec, 1% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 16 - October 13, 2017
ALCOHOL	14.5%
FERMENTATION	10 - 15 days in fermenters at 85°F; pumped over twice daily.
BARREL AGING	17 months in French oak; 30% new oak
BRIX	Average 26.4
PH	3.67
TA	6.5g/L
SOILS	Benchland, rolling eastern hills and western mountain sites
VINE AGE	15 - 27 years
YIELDS	3.2 tons per acre

