

## 2017 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

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

The 2017 vintage of our Meritage - Benchland features fruit from a specific microregion within the Dry Creek Valley, and highlights the intrinsic characteristics of the unique soils, microclimate, and *terroir* of our home appellation. At first swirl, the wine displays aromas of black cherry, blackberry and raspberry preserves. Several more minutes of airing reveal hints of marzipan and dark chocolate. The palate is full and rich with flavors of black currant, dried cranberry and boysenberry. The tannins are firm, yet supple with a very round and silky texture. The finish lingers with notes of white pepper, nutmeg and a hint of minerality.

RELEASE DATE	April 2020
BLEND	59% Cabernet Sauvignon, 23% Cabernet Franc, 18% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	September 16 - October 7, 2017
ALCOHOL	14.4%
FERMENTATION	12 - 18 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	20 months in French oak; 37% new oak
BRIX	Average 25.4
PH	3.54
TA	6.5g/L
SOILS	Sandy and clay loam
VINE AGE	7 - 23 years
YIELDS	1 - 2 tons per acre

