



### HISTORY

Our VIP Selection 5-Barrel Cuvée has quickly become a passion project of our family winery and represents the very finest of artisanal winemaking at Dry Creek Vineyard. Each harvest, Winemaker Tim Bell selects the very best lots to craft this exclusive wine, created entirely with our VIP club members in mind. Every detail of this wine is tended to with incredible care, including using various winemaking techniques to coax out deep, rich flavors, while maintaining tannic integrity. Even the five barrels that we so lovingly refer to are carefully selected for our premier Cabernet wines, chosen to deepen the color and intensity, without overpowering the concentrated flavors. The resulting Cabernet Sauvignon is rich and full-bodied with robust tannins and purity of fruit.

### GROWING SEASON

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. However, rain came in March and April just in time to recharge the ground water for the early growing season. Warm, dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. Harvest finished earlier than normal by December, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyards!

### WINEMAKER COMMENTS

This exquisite Cabernet Sauvignon begins with lively aromas of bright red cherry fruits, cassia and toasted nuts. Several more minutes of airing reveal intense characteristics of blackberry jam and espresso with underlying dried herb qualities. The palate is full and rich with elegant flavors of acai and bittersweet chocolate. The complexity and depth of flavors last from start to finish with soft tannins and a silky, lingering finish. This wine highlights the incredible quality of fruit that the Dry Creek Valley has to offer.

RELEASE DATE	December 2017
BLEND	75% Cabernet Sauvignon, 13% Malbec, 12% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 15 - October 3, 2014
ALCOHOL	13.7%
BRIX	25.2
FERMENTATION	10 - 15 days in fermenters at 84°F; pumped over twice daily.
BARREL AGING	18 months in French oak; 40% new oak
PH	3.69
TA	6.2g/L
SOILS	Rocky, well-drained
VINE AGE	5 - 24 years
YIELDS	4-5 tons per acre

