

2015 VIP SELECTION 5-BARREL CUVÉE – DRY CREEK VALLEY



HISTORY

Our VIP Selection 5-Barrel Cuvée has 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 of Bordeaux varietals to craft this exclusive wine, created entirely with our VIP club members in mind. Every detail of this Bordeaux-inspired blend is tended to with incredible care, including using various winemaking techniques to coax out deep, rich flavors, while maintaining tannic integrity. The five barrels that we use are carefully selected for our premier Bordeaux-style wines, chosen to deepen the color and intensity, without overpowering the concentrated flavors. The resulting Dry Creek Valley Meritage is rich and full-bodied with robust tannins and purity of fruit.

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 through in late June, however, the grapes ripened evenly and the 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

This exquisite Meritage begins with lively aromas of wild blackberries, black cherry and blackberry cobbler. Several minutes of airing reveals intense characteristics of dark chocolate and cedar with notes of fresh herbs and violets. The palate is full and rich with flavors of boysenberry syrup, espresso and vanilla bean with hints of dried thyme and sage. 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 the Dry Creek Valley.

RELEASE DATE	December 2018
BLEND	56% Cabernet Sauvignon, 39% Cabernet Franc, 5% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 11 - 24, 2015
ALCOHOL	14.5%
BRIX	26.5
FERMENTATION	12 - 14 days in fermenters at 83°F; pumped over twice daily.
BARREL AGING	20 months in French oak; 58% new oak
PH	3.7
TA	6.1g/L
SOILS	Rocky, well-drained
VINE AGE	6 - 25 years
YIELDS	4-5 tons per acre

