

2016 VIP SELECTION 5-BARREL CUVÉE – CABERNET SAUVIGNON – DRY CREEK VALLEY



HISTORY

Our VIP Selection 5-Barrel Cuvée has become a passion project of our family winery and represents the 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. The resulting Cabernet Sauvignon is rich and full-bodied with robust tannins and purity of fruit.

GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

This exquisite Cabernet Sauvignon begins with lively aromas of wild blackberries, boysenberry syrup and plums. Several minutes of airing reveals intense characteristics of black pepper and allspice with notes of fine leather and toasty oak. The palate is full and rich with flavors of black cherry, black currant and espresso 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 2019
BLEND	80% Cabernet Sauvignon, 8% Merlot, 5% Malbec, 5% Petit Verdot, 2% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 25 - October 11, 2016
ALCOHOL	14.5%
FERMENTATION	12 - 14 days in fermenters at 84°F; pumped over twice daily.
BARREL AGING	20 months in French oak; 49% new oak
BRIX	Average 26.6
PH	3.53
TA	6.5g/L
SOILS	Rocky, well-drained soil
VINE AGE	6 - 20 years
YIELDS	4 - 5 tons per acre

