

2017 VIP 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 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, this vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

This exquisite Cabernet Sauvignon begins with luxurious aromas of black cherry, cardamom, and toasty cedar. Several minutes of airing reveals intense characteristics of dried rose petals, wet stone, and nutmeg. The palate is full and rich with flavors of plum, espresso, black currant with hints of wild mushrooms and black pepper. The well-structured complexity and balance of flavors last from start to finish with sturdy tannins that will soften over time. This wine highlights the incredible quality of the Dry Creek Valley.

RELEASE DATE	October 2020
BLEND	82% Cabernet Sauvignon, 13% Petit Verdot, 5% Merlot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 16 – October 13, 2017
ALCOHOL	13.9%
FERMENTATION	12–16 days in fermenters at 84°F; pumped over twice daily.
BARREL AGING	21 months in French oak; 40% new oak
BRIX	Average 25.8
PH	3.54
TA	6.3g/L
SOILS	Rocky, well-drained soil
VINE AGE	7–21 years
YIELDS	4–5 tons per acre

