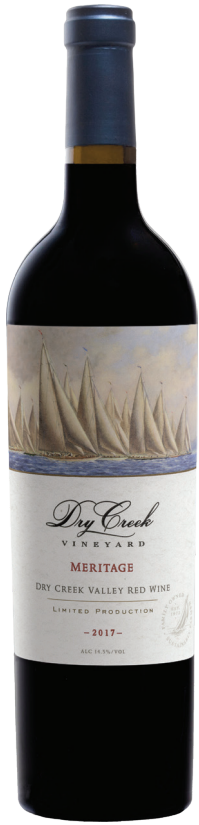


2017 MERITAGE – DRY CREEK VALLEY



HISTORY

Since our founding in 1972, we have advocated for the artful blending of the Bordeaux varieties to achieve balance, finesse and character in our red wines. Meritage is the name given to an American Bordeaux-style blend, combining the “merit” of the grape with the “heritage” of the blending tradition. In 1985, winery founder David Stare was the first vintner in California to produce a wine with “Meritage” on the label.

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. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. 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 is beautifully balanced from start to finish. Aromas of black cherry, ripe blackberry and cedar are evident at first swirl. After several minutes of airing, the wine opens up and reveals earthy spices of cedar, mushroom, dried thyme and dried sage. On the palate, the wine is delicious with a silky lushness and tannins that are elegant. Rich flavors of black currant, spiced plum and raspberry come forward with notes of allspice and fine leather. The finish is seamless and well integrated. This wine will age beautifully and develop in the bottle for years to come.

90 Points
Wine Enthusiast

RELEASE DATE	November 2019
BLEND	69% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon, 9% Malbec, 2% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 14–October 13, 2017
ALCOHOL	14.1%
FERMENTATION	12–16 days in fermenters at 85°F; pumped over twice daily.
BARREL AGING	19 months in French, Hungarian and American oak; 30% new oak
BRIX	Average 24.2
PH	3.54
TA	6.6g/L
SOILS	Rocky, iron rich soils
VINE AGE	7–27 years
YIELDS	4–5 tons per acre

