

2017 SAILORS' CUVÉE – DRY CREEK VALLEY



HISTORY

Sailing and winemaking are both a fine art, demanding skill, discipline, and determination of a group of people committed to the same goal. However, they also bring fun and adventure to their craft. A celebration of both sailing and winemaking, The Sailors' Cuvée exemplifies our commitment to producing the finest wine from the Dry Creek Valley. Aged in oak barrels for 18 months, this memorable wine is supple, elegant, and stylish—much like the handsome silkscreened bottle commemorating our love of the high seas.

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 one of a kind wine exhibits rich aromatics of black currant, allspice, and cedar with hints of violets. The first sip reveals flavors of blackberry, white pepper, and nutmeg, and a return to the glass brings notes of espresso and dried thyme. With a full palate, this wine displays great structure and texture from its tannins, while a bright acidity provides a perfect balance. The finish lingers on with superb balance and depth, reflecting the *terroir* beautifully.

RELEASE DATE	September 2020
BLEND	71% Cabernet Sauvignon, 15% Merlot, 6% Cabernet Franc, 4% Malbec, 4% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 12–October 10, 2017
ALCOHOL	14.1%
FERMENTATION	10–15 days in fermenters at 82°F; pumped over twice daily.
BARREL AGING	18 months in French and Hungarian oak; 43% new oak
BRIX	Average 24.9
PH	3.60
TA	6.2g/L
SOILS	Sand and clay loam
VINE AGE	7–23 years
YIELDS	2–3 tons per acre

