



2019 MERITAGE “BENCHLAND”

Dry Creek Valley



BLEND

69% CABERNET SAUVIGNON, 16% CABERNET FRANC,
11% PETIT VERDOT, 4% MALBEC

HARVEST DATES

OCTOBER 9–22, 2019

BARREL AGING

20 MONTHS IN HUNGARIAN AND FRENCH OAK;
35% NEW OAK

ALCOHOL

14.1%

PH

3.69

TA

6.4 G/L

SOILS

SANDY AND CLAY LOAM

VINE AGE

9–25 YEARS

YIELDS

1–2 TONS PER ACRE

FLAVOR PROFILE



BLACK CHERRY



PLUM



CEDAR



BLUEBERRY



MOCHA

STYLE

- Round
- Plush
- Firm Tannins
- Bright

FOOD PAIRING

- Roquefort
- Grilled Lamb
- Roasted Duck
- Beef Stroganoff

HISTORY

This exquisite Meritage was inspired by our decades of working with Bordeaux varietals planted in the different districts and vineyards within Dry Creek Valley. Nearly five decades of experience have provided the knowledge of which properties can provide the best fruit that our region can offer. This delicious blend features fruit from specific vineyard sites in Dry Creek Valley that highlight the unique soils, microclimate and *terroir* of our home appellation.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

This 2019 vintage is a full and complex wine that's an absolute pleasure to drink. Aromas of black currant, black cherry and plum waft from the glass. As the wine opens up, it reveals aromas of toasty cedar, fennel and nutmeg. On the palate, the wine is plush with fine tannins and full of luxuriant flavors of blueberry, mocha, fine leather and thyme. The finish is seamless and well-integrated. This wine will age beautifully and develop in the bottle for years to come.