

2013 MERITAGE – DRY CREEK VALLEY



HISTORY

Since our founding in 1972, we have advocated 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 vine. In 1985, winery founder David Stare was the first vintner in California to produce a wine with “Meritage” on the label.

GROWING SEASON

The 2013 harvest will be remembered as a season of near perfect growing conditions. It was also one of our driest seasons on record. Spring budbreak was normal with frost of little or no concern. The summer growing season was outstanding with moderate temperatures. A few heat spikes in late May and early June had us thinking it would be an unusually warm summer. However, July, August and September were beautiful with moderate temperatures. Harvest conditions were excellent. Yields were normal and the quality was superb with all varietals achieving optimal ripeness levels.

WINEMAKER COMMENTS

The 2013 vintage is beautifully balanced from start to finish. Aromas of dried floral, bright red fruit and classic red cherry tones are evident at first swirl. After several minutes of airing, the wine opens up and reveals nuanced spices and dark fruit qualities. On the palate, the wine is delicious with a silky lushness and tannins that are elegant. The finish is seamless and well integrated. This wine will age beautifully and develop in the bottle for years to come. This is a classically styled Meritage that showcases just how well the Bordeaux varietals grow in Dry Creek Valley.

94 Points

WineReviewsOnline.com

RELEASE DATE	June 2017
BLEND	40% Merlot, 33% Cabernet Sauvignon, 15% Cabernet Franc, 10% Malbec, 2% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 8 – October 9, 2013
ALCOHOL	13.5%
FERMENTATION	10 - 16 days in fermenters at 75°F - 85°F; pumped over twice daily.
BARREL AGING	21 months in French, American and Hungarian oak; 30% new oak
BRIX	Average 24.2
PH	3.62
TA	5.9g/L
SOILS	Varies with a combination of benchland and hillside
VINE AGE	Average 15 years
YIELDS	4-5 tons per acre

