

2016 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 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 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

The 2016 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 nuanced spices of white and black pepper. On the palate, the wine is delicious with a silky lushness and tannins that are elegant. Rich flavors of black currant, spiced plum and black cherry come forward with notes of allspice and leather. 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 varieties grow in Dry Creek Valley.

**Double Gold,
Best of California,
Best of Class of Appellation
California State Fair**

**90 Points, Gold Medal
Critics Challenge
2019 Major Awards**



RELEASE DATE	November 2018
BLEND	65% Merlot, 16% Cabernet Franc, 10% Malbec 5% Petit Verdot, 4% Cabernet Sauvignon
APPELLATION	Dry Creek Valley
HARVEST DATES	September 23 - October 10, 2016
ALCOHOL	14.5%
FERMENTATION	Average 8 - 14 days in fermenters at 84°F; pumped over twice daily.
BARREL AGING	20 months in French, Hungarian and American oak, 29% new oak
BRIX	Average 25.8
PH	3.54
TA	6.6g/L
SOILS	Varies with a combination of benchland and hillside
VINE AGE	6 - 26 years
YIELDS	4 - 5 tons per acre