

2018 CABERNET SAUVIGNON – DRY CREEK VALLEY



HISTORY

The Dry Creek Valley is an undiscovered gem, producing some of the finest Cabernet Sauvignon in California. Primarily known for Zinfandel, the valley has almost as much Cabernet Sauvignon planted. Our region's unique *terroir* provides just the right growing conditions. A perfect microclimate, we are blessed with long days of vibrant sunshine and cool foggy evenings allowing for exquisitely ripened Cabernet Sauvignon grapes. Bright cherry fruit framed by floral and spice elements create wines that speak to the distinctive soil and growing conditions in our appellation.

GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5–8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

This lush and elegant Cabernet Sauvignon initially displays aromas of black cherry, nutmeg, and cedar, followed by mushroom, dried sage, and underlying floral notes. A first taste of the full-bodied wine reveals flavors of cranberry, fine leather, and espresso. A hint of dried herbs and minerality bolster its richness, while firm tannins provide structure. The broad palate and soft edges make this Cabernet approachable in its youth while also perfect for aging.

92 Points

*The Press Democrat
North Coast Wine Challenge*

RELEASE DATE	October 2020
BLEND	79% Cabernet Sauvignon, 12% Merlot, 5% Malbec, 2% Cabernet Franc, 2% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 21–October 26, 2018
ALCOHOL	13.5%
FERMENTATION	10–15 days in fermenters at 85°F; pumped over twice daily.
BARREL AGING	19 months in French oak; 36% new oak
BRIX	Average 24.9
PH	3.69
TA	6.3g/L
SOILS	Benchland, rolling eastern hills, and western mountain sites
VINE AGE	12–28 years
YIELDS	3–4 tons per acre

