

# 2018 5-BARREL CUVÉE – CABERNET SAUVIGNON – DRY CREEK VALLEY



## HISTORY

Our VIP Selection 5-Barrel Cuvée represents the most authentic form of small-lot winemaking at Dry Creek Vineyard. Since the first vintage in 2013, this exquisite blend has exemplified our family winery's passion for the noble Bordeaux varietals and the art of blending. Every detail of this cuvée is carefully crafted, from the impeccable vineyard management to the hand punchdowns in the cellar for powerful, yet elegant flavors. The wine is aged in barrels selected for our premier Bordeaux-style wines, which leads to richer color and intensity. The resulting Dry Creek Valley Cabernet Sauvignon is rich and full-bodied with robust tannins and purity of fruit.

## 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 exquisite wine begins with luxurious aromas of black cherry, black currant and boysenberry. Several minutes of airing reveals intense characteristics of mocha, violet and toasty cedar. The palate is full and rich with flavors of blueberry and espresso, with hints of cinnamon, bay leaf and oregano. The well-structured complexity and vibrant, pure flavors last from start to finish with sturdy tannins that will soften over time.

RELEASE DATE	October 2021
BLEND	83% Cabernet Sauvignon, 11% Petit Verdot, 6% Merlot
APPELLATION	Dry Creek Valley
HARVEST DATES	October 16–23, 2018
ALCOHOL	14.1%
FERMENTATION	10–18 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	19 months in French oak; 44% new oak
BRIX	24.6
PH	3.55
TA	6.6 g/L
SOILS	Rocky, well-drained soil
VINE AGE	16–38 years
YIELDS	4–5 tons per acre

