

2011 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. In 1985, winery founder David Stare was the first vintner in California to produce a Meritage wine. Meritage is the name given to an American Bordeaux-style blend, combining the “merit” of the grape with the “heritage” of the vine. Meritage is a winemaker’s art form, using all five noble Bordeaux varieties to achieve depth and complexity in a beautifully balanced red wine.

GROWING SEASON

The 2011 season was fraught with many weather related challenges. Our viticulture team however, was up to the task; carefully managing the vineyard and providing us fruit with excellent ripeness levels. Winter rains were plentiful and lasted well into the late spring and early summer. The summer growing season was unseasonably cool. Harvest was temperate and canopy management was a key to achieve optimal ripeness in the grapes. Unwelcome rains came later into harvest – fortunately, much of our fruit was already picked and safely at the winery.

WINEMAKER COMMENTS

Our Meritage blend represents the feminine side of a Bordeaux blend. We incorporate a touch more Merlot making this wine soft and supple with excellent balance and length. At first swirl, the wine presents elegant aromatics with classic red cherry, dried floral and bright red fruit tones. After several minutes of airing, the wine opens up to reveal nuanced spices and refined dark fruit qualities. On the palate, the wine is delicious and satisfying with tannins that are elegant and restrained. The finish is seamless and well integrated. This is a wine that will age beautifully and develop in the bottle for years to come.



2008 Vintage

91 Points
Wine Enthusiast Magazine

89 Points - BEST BUY
Wine & Spirits Magazine

GOLD MEDAL
Critics Challenge
Wine Competition 2012



RELEASE DATE	June 2014
BLEND	43% Merlot, 41% Cabernet Sauvignon, 10% Cabernet Franc, 4% Petit Verdot, 2% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	October 10 – 15, 2011
ALCOHOL	13.5%
FERMENTATION	30 days in fermenters at 75-85°F; pumped over twice daily.
BARREL AGING	20 months in French, American and Hungarian oak; 66% new oak
BRIX	Average 23.4
PH	3.68
TA	0.59g/100mL
SOILS	Varies with a combination of benchland and hillside
VINE AGE	Average 15 years
YIELDS	4-5 tons per acre