

2016 LYTTON SPRINGS MERITAGE – DRY CREEK VALLEY



HISTORY

This exquisite Meritage was inspired by our decades of working with Bordeaux varietals planted in the different districts and vineyards within Dry Creek Valley. Over four decades of experience have provided the knowledge of which properties can provide the best fruit that our region can offer. This delicious blend features fruit from specific vineyard sites within the Lytton Springs district of Dry Creek Valley including our iconic Endeavour Vineyard.

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 of Lytton Springs Meritage is led by Cabernet Sauvignon, with two additional Bordeaux varietals to add complexity and depth. At first swirl, the wine displays powerful aromas of black currant, black cherry and *herbes de provence*. Several more minutes reveal sweet and spicy hints of sarsaparilla, allspice and pipe tobacco. The palate is full and rich with flavors of bing cherry, fresh boysenberry, nutmeg and sage. The tannins are firm, yet supple with a very round and silky texture. The finish lingers with notes of dark chocolate, wild sage and hints of spice.

93 Points
Wine & Spirits

91 Points
Wine Enthusiast Magazine

93 Points
James Suckling

RELEASE DATE	October 2019
BLEND	76% Cabernet Sauvignon, 13% Merlot, 11% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 30 - October 5, 2016
ALCOHOL	13.9%
FERMENTATION	12 - 14 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	20 months in French oak; 37% new oak
BRIX	Average 26.2
PH	3.52
TA	6.4g/L
SOILS	Gravelly, clay loam
VINE AGE	15 - 16 years
YIELDS	3 - 4 tons per acre

