

MASTRO SCHEIDT

FAMILY  CELLARS

2017 Dry Creek Valley Cabernet Sauvignon

Technical Information

Harvest Dates: September 1 - 24, 2017
Alc %: 14.5
pH: 3.6
Cooperage: 33% American oak, tight grain, cold weather forest exclusive Minnesota oak
67% 1st and 2nd Pass French oak
Aging: 12 Months in barrel
Appellation: Dry Creek Valley, Sonoma County
Filtered: Yes and Racked Twice
Winemaker: David Scheidt

Vintage Notes

2017 offered abundant sunshine and warmth through the growing season. Yields were up over 2015 and about on par with 2014. Setting pick dates, we saw no complications.

Vineyards

Several west slope vineyards were used in the creation of this wine throughout Dry Creek Valley.

Winemaker Notes

From the western slope of Dry Creek Valley, this Cabernet Sauvignon offers up bright tones of black and blue fruit, noticeable blackberry and spice. The new oak is specifically from Minnesota tight grain, cold weather forests, the remainder is French. A near opaque color, there is deft weight and concentration in each glass. A combination of punch-downs and pump-overs were used for extraction during fermentation.



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