

# Michel-Schlumberger 2015 Dry Creek Valley

PLATINUM COLLECTION Sans Égal



**Varietal Composition:** 24% Cabernet Franc, 24% Cabernet Sauvignon, 24% Petit Verdot, 12% Malbec, 9% Syrah, 5% Zinfandel, 2% Petite Sirah

**The Vineyard:** This PLATINUM COLLECTION “Sans Egal” exhibits the quintessence of Red as can be achieved here at the Michel-Schlumberger Benchland Estate. Individual exquisite components of entire spectrum of Bordeaux and Rhone red varietals have been carefully selected and blended to create an extremely well-integrated “symphony” of classic Michel-Schlumberger flavors.

**Vintage:** Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

**Harvest:** Sept 9<sup>th</sup> to Oct 15<sup>th</sup>, 2015    Average brix: 27.0    pH: 3.62    TA: 0.70 g/100ml

**Fermentation:** The grapes were crushed into small fermenters. After cold-soaking for three days to extract rich color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

**Cooperage / Aging:** Aged for 22 months in finest “tight-grain” French oak barrels (50% new).

**Sensory Notes:** Color: Dark ruby

Aromas: Dark plum, blackberry, rich spice

Palate: Elegant structure, rich mouthfeel, long finish of dark fruit and spice

**Bottling Date:** August 23<sup>rd</sup>, 2017

**Cases Produced:** 97

**Final Technical Info:**    pH: 3.79    TA: 0.60 g/100ml    Alc: 15.4%