

2014 THE MARINER – DRY CREEK VALLEY



2013 Vintage

90 Points
Robert Parker's Wine Advocate

90 Points
Wine & Spirits Magazine



HISTORY

Beginning with the 2004 vintage, we proudly introduced an exciting new proprietary blend to our lineup of wines. We called this wine “The Mariner” because just as a mariner navigates his ship, so too must a winemaker navigate his way through a vintage. This wine is the culmination of years spent working with different vineyards in the Dry Creek Valley, including our own estate DCV9 Endeavour property. The Mariner represents our vision to produce the finest Meritage wine from the Dry Creek Valley using the five noble Bordeaux varieties.

GROWING SEASON

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. Unusually warm days in January and February were cause for concern. However, rain came in March and April at just the right time to recharge the ground water for the early growing season. Warm dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. The fruit tasted beautiful as it came into the winery. Harvest finished earlier than normal and in December 2014, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyards!

WINEMAKER COMMENTS

The grapes for this delicious Bordeaux-inspired blend come from several of our most prized estate and hillside vineyards in the Dry Creek Valley. At first swirl, the wine displays aromas of blueberry, vanilla and cherries. Several more minutes reveal hints of clove, cinnamon, black licorice and mocha characters. The palate has dark berry flavors along with cedar sweetness and cassia. It finishes with black pepper, boysenberry and a hint of barrel spice. Good acidity will help this wine to age beautifully for years to come.

RELEASE DATE	November 2018
BLEND	69% Cabernet Sauvignon, 12% Petit Verdot, 9% Merlot, 8% Malbec, 2% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 12 – October 1, 2014
ALCOHOL	14.5%
FERMENTATION	Average 9 - 17 days in fermenters at 82°F; pumped over twice daily.
BARREL AGING	19 months in French and Hungarian oak, 40% new oak
BRIX	Average 25.2
PH	3.64
TA	6.1g/L
SOILS	Hillside vineyards with gravelly soil, iron rich
VINE AGE	20+ years
YIELDS	2 - 3 tons per acre