

2017 THE MARINER – DRY CREEK VALLEY



Gold Medal
San Francisco Chronicle
Wine Competition

HISTORY

The Mariner is a powerful, yet elegant Meritage made in the tradition of some of the world's greatest Bordeaux blends. We call this proprietary blend "The Mariner" because just as a mariner navigates his ship, so too must our 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

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

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 black currant, black cherry and spiced plum. Several more minutes reveal hints of allspice, nutmeg, cocoa powder and dried flowers. The palate has dark berry flavors along with earthy complexity and savory notes. It finishes with notes of fine leather, dried herbs and toasty cedar. Good acidity will help this wine to age beautifully for years to come.

RELEASE DATE	January 2020
BLEND	69% Cabernet Sauvignon, 15% Merlot, 6% Cabernet Franc, 5% Malbec, 5% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 12 - October 13, 2017
ALCOHOL	14.2%
FERMENTATION	10 - 16 days in fermenters at 82°F; pumped over twice daily.
BARREL AGING	18 months in French and Hungarian oak; 42% new oak
BRIX	Average 24.7
PH	3.58
TA	6.3g/L
SOILS	Hillside vineyard with gravelly soil, iron rich
VINE AGE	20+ years
YIELDS	2 - 3 tons per acre

