

2016 THE MARINER – DRY CREEK VALLEY



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 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 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 cranberry sauce. Several more minutes reveal hints of allspice, mocha, white pepper and nutmeg. The palate has dark berry flavors along with earthy complexity and spiced plum. 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.

90 Points
Wine Enthusiast Magazine

93 Points
James Suckling

RELEASE DATE	August 2019
BLEND	65% Cabernet Sauvignon, 16% Merlot, 10% Petit Verdot, 7% Malbec, 2% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 23 - October 10, 2016
ALCOHOL	14.5%
FERMENTATION	Average 15-19 days in fermenters at 83°F; pumped over twice daily.
BARREL AGING	20 months in French and Hungarian oak; 48% new oak
BRIX	Average 25.5
PH	3.52
TA	6.9g/L
SOILS	Hillside vineyards with gravelly soil, iron rich
VINE AGE	20+ years
YIELDS	2 - 3 tons per acre

