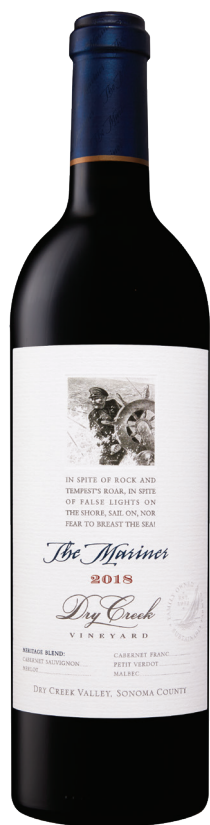


## 2018 THE MARINER – DRY CREEK VALLEY



### 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

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5–8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

### 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 dried cranberry. Several more minutes reveal hints of white pepper, cumin, mocha and violet. The palate has dark berry flavors along with earthy complexity and savory tones. It finishes with notes of baking spices, dried herbs and vanilla. Good acidity will help this wine to age beautifully for years to come.

|               |   |
|---------------|---|
| RELEASE DATE  | May 2021  |
| BLEND         | 68% Cabernet Sauvignon, 13% Merlot, 8% Malbec, 8% Petit Verdot, 3% Cabernet Franc |
| APPELLATION   | Dry Creek Valley  |
| HARVEST DATES | October 8–20, 2018  |
| ALCOHOL       | 13.9%   |
| FERMENTATION  | 10–16 days in fermenters at 84°F; pumped over twice daily                         |
| BARREL AGING  | 18 months in French and Hungarian oak; 44% new oak                                |
| BRUX          | Average 24.2  |
| PH            | 3.57  |
| TA            | 6.3g/L  |
| SOILS         | Hillside vineyard with gravelly soil, iron-rich                                   |
| VINE AGE      | 20+ years   |
| YIELDS        | 2–3 tons per acre   |

