

## 2020 THE MARINESS – DRY CREEK VALLEY



### HISTORY

The Mariness represents our vision to produce the finest Meritage wine from the Dry Creek Valley using the traditional, noble white Bordeaux varietals. Our founder, David S. Stare, was always an advocate for the artful blending of the Bordeaux varietals and introduced the practice to the California wine industry in the 1970s. This Meritage blend of Sauvignon Blanc, Muscadelle du Bordelais and Sémillon is made in the Bordeaux tradition, but with our own Dry Creek Valley twist.

### GROWING SEASON

The fall and winter rains of the 2020 growing season were slightly below average, but spring rains helped to increase the total rainfall. Heat waves in mid-August and the first week of September set off a fast-paced early stretch of harvest. Two unexpected factors were the Walbridge Fire in August, in a remote forested area, and the Glass Fire in September, located on the eastern side of Sonoma County. This, combined with using lighter pressings, has resulted in delicious wines with beautiful aromas and flavors.

### WINEMAKER COMMENTS

The 2020 vintage of The Mariness displays aromas of Meyer lemon, peach and tangerine. After a few minutes, softer nuances of lemongrass come forward, mixed with hints of lemon cream and white pepper for added complexity. The palate is fresh and sophisticated with vibrant flavors of nectarine, grilled pineapple and vanilla with notes of cardamom and honeysuckle. The bright acidity of this refreshing wine is balanced by the creamy mouthfeel contributed by aging in French oak, acacia and chestnut barrels.

RELEASE DATE	November 2021
BLEND	87% Sauvignon Blanc, 9% Muscadelle du Bordelais, 4% Sémillon
APPELLATION	Dry Creek Valley
HARVEST DATES	August 27–September 22, 2020
ALCOHOL	13.5%
FERMENTATION	67% barrel fermented at average of 64°F for 12 days; 33% stainless steel fermentation at average of 55°F for 20 days
BARREL AGING	7 months in French oak, acacia and chestnut; 18% new oak
BRIX	22.8
PH	3.27
TA	6.9 g/L
SOILS	Valley floor alluvial soils, silty and sandy loam with some gravel
VINE AGE	7–21 years
YIELDS	4–5 tons per acre

