

# **2019 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**

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with 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 blackberry. Several more minutes reveal hints of cardamom, white pepper, cumin and dried herbs. The palate has dark berry flavors along with earthy complexity and savory tones. It finishes with notes of mocha, marzipan, fine leather and black tea. Good acidity will help this wine to age beautifully for years to come.

#### BLEND

61% Cabernet Sauvignon 18% Merlot 8% Petit Verdot 11% Malbec 2% Cabernet Franc

## FERMENTATION

12–17 days in fermenters at 82–88°F; pumped over twice daily

## BARREL AGING

20 months in French and Hungarian oak; 46% new oak

ALCOHOL | 14.5% BRIX | 25.4 PH | 3.67 TA | 6.5 g/L HARVEST DATES September 27–October 24, 2019

VINE AGE | 20+ years

#### SOILS

Hillside vineyard with gravelly soil, iron-rich

**YIELDS** 2–3 tons per acre









IN SPITE OF ROCK AND TEMPEST'S ROAR, IN SPITE OF FALSE LIGHTS ON THE SHORE, SAIL ON, NOR FEAR TO BREAST THE SEA!

