



2021 THE MARINESS

Dry Creek Valley



BLEND

88% SAUVIGNON BLANC, 9% MUSCADELLE DU BORDELAIS, 3% SÉMILLON

HARVEST DATES

AUGUST 26—SEPTEMBER 7, 2021

BARREL AGING

7 MONTHS IN ACACIA, FRENCH OAK & CHESTNUT; 19% NEW OAK

ALCOHOL

13.5%

PH

3.22

TA

7.2 G/L

SOILS

VALLEY FLOOR ALLUVIAL SOILS, SILTY AND SANDY LOAM WITH SOME GRAVEL

VINE AGE

8–22 YEARS

YIELDS

4–5 TONS PER ACRE

FLAVOR PROFILE



PASSIONFRUIT



GUAVA



CUCUMBER



MANGO



PEACH

STYLE

- Sophisticated
- Vibrant
- Refreshing
- Creamy

FOOD PAIRING

- Toma Cheese
- Cream Sauce
- Salmon
- Quiche

HISTORY

The Mariness represents our vision to produce the finest Meritage wine from the Dry Creek Valley using the traditional, noble white Bordeaux varietals. Founder David S. Stare advocated 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 2021 growing season was moderate and consistent, with more typical start and end dates for our 50th harvest. Due to drought conditions we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year's. However, the quality was very high overall! There was great acidity in the white grapes, like Sauvignon Blanc, and the wines are fresh, vibrant and aromatic.

WINEMAKER COMMENTS

The 2021 vintage of The Mariness displays aromas of passionfruit, guava and cucumber. After a few minutes, softer nuances of lemongrass come forward, mixed with hints of pineapple, key lime and geranium for added complexity. The palate is fresh and sophisticated with vibrant flavors of mango, peach and melon with notes of fresh herbs. The bright acidity of this refreshing wine is balanced by the creamy mouthfeel contributed by aging in acacia, French oak and chestnut barrels.