



## 2024 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. 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 and Sémillon is made in the Bordeaux tradition, but with our own Dry Creek Valley twist.

### GROWING SEASON

A rainy winter replenished water reserves before budbreak occurred as expected in the spring, with cool temperatures initially slowing vine development. This cool spring was followed by a summer with notably warmer-than-usual temperatures that accelerated the ripening process. The warmer temperatures carried into September and resulted in an earlier harvest than in previous years, with picking completed by mid-October — about two to three weeks ahead of the prior season. Yields were slightly lower than 2023, but as a whole, the 2024 crop was average to slightly above average for most varieties. The quality of the vintage was anything but average: With warm weather allowing for fully developed berries, the season produced wines with good acidity, balanced tannins, and complex aromas and flavor.

### WINEMAKER COMMENTS

The 2024 vintage of The Mariness opens with vibrant aromas of lemon bar, coconut cream pie and passionfruit, accented by kiwi, pineapple, Fuji apple and guava. On the palate, flavors of white peach, pineapple cake and guava mingle with Fuji apple, kiwi and mandarin orange. Notes of orange creamsicle, barrel toast and Meyer lemon unfold with subtle floral and herbal undertones. The mouthfeel is creamy and round on the entry and mid-palate, balanced by a bright, refreshing finish that highlights the elegance and complexity of this blend.



#### BLEND

84% Sauvignon Blanc  
12% Sémillon  
4% Muscadelle

#### FERMENTATION

68% barrel fermented at an average of 59–68°F for 15 days; 32% stainless steel fermented at an average of 52–55°F for 24 days

#### BARREL AGING

7 months in French oak, acacia and chestnut; 28% new barrels

ALCOHOL | 12.8%

BRIX | 21.5

PH | 3.26

TA | 6.5 g/L

#### HARVEST DATES

September 5–26, 2024

VINE AGE | 11–25 years

#### SOILS

Valley floor alluvial soils, silty and sandy loam with some gravel

#### YIELDS

4–5 tons per acre

#### RELEASE DATE

October 2025