



## 2023 THE MARINNESS

### 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

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest — and as well as one of the longest harvests — we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; It was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

#### WINEMAKER COMMENTS

The 2023 vintage of The Mariness displays aromas of pineapple, guava and passionfruit. After a few minutes, softer nuances of peach come forward, mixed with hints of mango, lime and lemon curd. The palate is fresh and sophisticated with vibrant tropical fruit and citrus flavors with notes of chamomile tea, kiwi and toasted coconut. The bright acidity of this refreshing wine is balanced by the creamy mouthfeel contributed by aging in French oak, acacia and chestnut barrels.



#### BLEND

79% Sauvignon Blanc  
12% Muscadelle  
9% Sémillon

#### FERMENTATION

66% barrel fermented at an average of 64°F for 17 days; 34% stainless steel fermented at an average of 52°F for 22 days

#### BARREL AGING

7 months in French oak, acacia and chestnut; 33% new barrels

**ALCOHOL** | 13.0%

**BRIX** | 21.9

**PH** | 3.33

**TA** | 6.2 g/L

#### HARVEST DATES

September 16–October 7, 2023

**VINE AGE** | 10–24 years

#### SOILS

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

#### YIELDS

4–5 tons per acre

**90**  
**POINTS**

Wine Spectator

**90**  
**POINTS**

WINE ENTHUSIAST