

2015 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

A dry and warm winter began the 2015 growing season with budbreak coming in early March. Cool weather came during fruit set, with not a lot of sunshine. A heat spike came in late June. However, the grapes ripened evenly and flavor and development were right where we wanted them to be. Yields were a bit down from previous vintages, but the quality was extremely high. This was one of our earliest recorded harvests with one of the earliest finishes in our history!

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, Bing cherry and raspberry preserves. Several more minutes reveal hints of black pepper, cocoa powder and forest floor. The palate has dark berry flavors along with earthy complexity and spiced plum. It finishes with notes of espresso, dried blueberry, dark chocolate and toasty cedar. Good acidity will help this wine to age beautifully for years to come.

2014 Vintage

Gold
*San Francisco Chronicle
Wine Competition*

RELEASE DATE	May 2019
BLEND	71% Cabernet Sauvignon, 13% Merlot, 8% Petit Verdot, 4% Cabernet Franc, 4% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	September 10 - 24, 2015
ALCOHOL	14.5%
FERMENTATION	Average 10 - 16 days in fermenters at 84°F; pumped over twice daily.
BARREL AGING	19 months in French and Hungarian oak, 45% new oak
BRIX	Average 25.7
PH	3.65
TA	6.3g/L
SOILS	Hillside vineyards with gravelly soil, iron rich
VINE AGE	20+ years
YIELDS	2 - 3 tons per acre

