

## 2018 THE MARINESS – DRY CREEK VALLEY



2017 Vintage

92 Points  
*Wine Enthusiast Magazine*

92 Points  
*Wine Review Online*



### HISTORY

The Mariness represents our vision to produce the finest Meritage wine from the Dry Creek Valley using the traditional, noble white Bordeaux varietals. Our founder, David Stare, was always an advocate for the 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 Semillon is made in the Bordeaux tradition, but with our own Dry Creek Valley twist.

### GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5-8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

### WINEMAKER COMMENTS

The 2018 vintage displays intense aromas of honeydew melon, papaya, lemon and lime. After a few minutes, softer floral nuances come forward mixed with hints of nutmeg and brown sugar for added complexity. The palate is fresh and sophisticated with vibrant flavors of guava, key lime, passionfruit and a touch of honey. The bright acidity of this refreshing wine is balanced by the creamy mouthfeel contributed by aging in French oak, acacia and chestnut barrels.

RELEASE DATE	November 2019
BLEND	90% Sauvignon Blanc, 5% Muscadelle du Bordelais, 5% Semillon
APPELLATION	Dry Creek Valley
HARVEST DATES	September 4 - 21, 2018
ALCOHOL	14.0%
FERMENTATION	12 - 15 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	7 months in French oak, acacia and chestnut; 32% new oak
BRIX	Average 23.2
PH	3.34
TA	6.7g/L
SOILS	Valley floor alluvial soils, silty and sandy loam with some gravel
VINE AGE	5 - 19 years
YIELDS	4.5 tons per acre