

2013 THE MARINER – DRY CREEK VALLEY



HISTORY

Beginning with the 2004 vintage, we proudly introduced an exciting new proprietary blend to our lineup of wines. We called this wine “The Mariner” because just as a mariner navigates his ship, so too must a 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

The 2013 harvest will be remembered as a season of near perfect growing conditions. It was also one of our driest seasons on record. By mid-January, it seemed that Mother Nature turned off the rain spigot. Overall, winter was extremely mild. Spring budbreak was normal with frost of little or no concern. The summer growing season was outstanding with moderate temperatures. Harvest conditions were excellent. Yields were normal and the quality was superb with all varietals achieving optimal ripeness levels.

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 blueberry, vanilla and cherries. Several more minutes reveal hints of clove, cinnamon, black licorice and mocha characters. The palate has dark berry flavors along with cedar sweetness and cassis. There’s a good balance between juicy dark fruit and oak structure. The tannins are soft and supple with a very round and semi oily texture. It finishes with black pepper, boysenberry and a hint of barrel spice. Good acidity will help this wine to age beautifully for years to come.

90 Points

Robert Parker's Wine Advocate

**90 Points - YEAR'S BEST
CABERNET SAUVIGNON
& BLENDS**

Wine & Spirits Magazine

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BLEND 54% Cabernet Sauvignon, 24% Merlot, 10% Petit Verdot,
8% Malbec, 4% Cabernet Franc

APPELLATION Dry Creek Valley

HARVEST DATES September 16 – October 18, 2013

ALCOHOL 14.5%

FERMENTATION Average 10 - 15 days in fermenters at 85°F; pumped over twice daily.

BARREL AGING 20 months in French and Hungarian oak, 45% new oak

BRIX Average 25.0

PH 3.72

TA 6.8g/L

SOILS Red soil, iron rich

VINE AGE 20+ years

YIELDS 2 - 3 tons per acre

