



The Mariners 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.

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

The 2022 vintage of The Mariners displays aromas of passionfruit, guava and cucumber. After a few minutes, softer nuances of white peach come forward, mixed with hints of lemongrass, jasmine and toasted coconut for added complexity. The palate is fresh and sophisticated with vibrant citrus and melon flavors with notes of fresh parsley and ginger. The bright acidity of this refreshing wine is balanced by the creamy mouthfeel contributed by aging in French oak, acacia and chestnut barrels.



	22.5
89% Sauvignon Blanc	3.35
8% Muscadelle	6.6 g/L
3% Sémillon	
73% barrel fermented at an average of 64°F for 16 days; 27% stainless steel fermented at an average of 52°F for 24 days	August 22–September 12, 2022
6 months in French oak, acacia and chestnut; 32% new oak	9–23 years
13.5%	Valley floor alluvial soils, silty and sandy loam with some gravel
	4–5 tons per acre