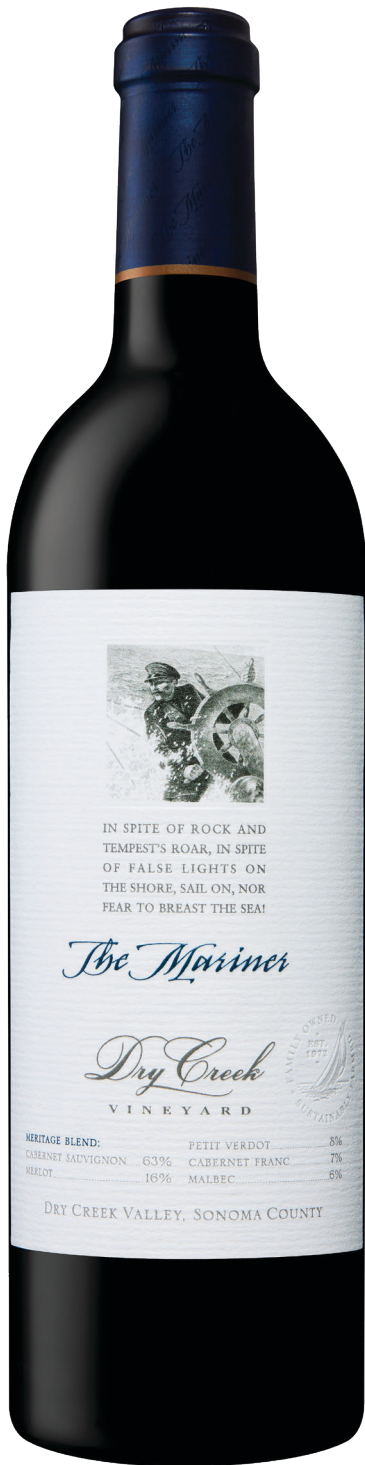




2023 THE MARINER

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

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 — 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 The Mariner reveals an expressive bouquet of black currant, black cherry and plum layered with boysenberry, blueberry and hints of cranberry sauce. Complex notes of cinnamon, nutmeg, cedar, graphite and coffee grounds intertwine with floral accents of rose and violet. The palate unfolds with rich flavors of dark berries, spiced plum and blueberry truffle accented by dark chocolate, *herbes de Provence*, bay leaf, sage and chaparral. Nuances of fine leather, damp earth and minerality add depth and intrigue. Full-bodied and well-structured, the wine offers fine tannins with youthful grip that will soften beautifully with age.

BLEND

66% Cabernet Sauvignon
16% Merlot
7% Cabernet Franc
6% Petit Verdot
5% Malbec

FERMENTATION

3 day cold soak; fermented at 82–88°F;
12–18 average total days on skins;
pumped over twice daily; extended
maceration on select lots

BARREL AGING

19 months in French and Hungarian
oak; 44% new oak

ALCOHOL | 14.1%

BRIX | 24.5

PH | 3.62

TA | 6.4 g/L

HARVEST DATES

October 11–27, 2023

VINE AGE | 14–28 years

SOILS

Gravelly loam on rolling hills, high iron
content at some sites

93
POINTS

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