

2012 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

From early winter through harvest, conditions could not have been more perfect. Late winter rains came at an excellent time and before the dormant vines awoke. Through spring and budbreak, the weather cooperated and frost was of little or no concern. The summer growing season was outstanding with moderate temperatures that paved the way for a huge set in the vineyard. Harvest conditions were superb with rain staying away. Yields proved to be 20% over initial estimates and the 2012 vintage will go down as one of the finest in recent history.

WINEMAKER COMMENTS

This vintage of Mariner captures the incredible growing conditions we were afforded in the 2012 vintage. The grapes for this blend come from several of our most prized estate and hillside vineyards in the Dry Creek Valley. At first swirl, the wine displays high-toned perfume aromas of rose petal, cranberry, blueberry and oregano. Several more minutes reveal hints of wild sage, allspice and dark cherry characters. The palate is full and rich with mouthfilling complexity carrying notes of espresso, sweet vanilla, anise and dark fruit tones. The tannins are smooth and supple providing balance and sophistication. Charming and polished from start to finish, this is a wine that will age beautifully for years to come.

2011 Vintage

92 Points
Wine & Spirits Magazine

94 Points
WineReviewOnline.com

92 Points
Tasting Panel

RELEASE DATE	December 2014
BLEND	56% Cabernet Sauvignon, 25% Merlot, 8% Malbec, 8% Petit Verdot, 3% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATES	October 21 – October 30, 2012
ALCOHOL	14.5%
BRIX	Average 24.8
FERMENTATION	Average 20 days in fermenters; pumped over twice daily.
BARREL AGING	20 months in French oak, 50% new oak
PH	3.70
TA	0.61g/100mL
SOILS	Red soil, iron rich
VINE AGE	20+ years
YIELDS	2-3 tons per acre

