



**2004 THE MARINER  
DRY CREEK VALLEY**

**GRAPES** 46% Cabernet Sauvignon, 40% Merlot, 6% Malbec, 5% Cabernet Franc, 3% Petit Verdot

**APPELLATION** Dry Creek Valley

**HARVEST** August 30 – September 17, 2004

**FERMENTATION** Fermented 18 days at 83° F

**BARREL AGING** 25 months in French oak

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 0.52

**PH** 3.80

**RESIDUAL SUGAR** Dry



**WINEMAKER COMMENTS**

**92 Points**

*Wilfred Wong – Beverage & More*

**One of the**

**“TOP 10 PROPRIETARY BLENDS OF 2007”**

*The Wine News*

**88 Points, ONE PUFF**

*Connoisseurs' Guide to California Wine*

**“A real bargain for the quality”**

*Quarterly Review of Wine*

**HIGHLY RECOMMENDED**

*California Grapevine*

The Mariner exudes exotic aromas of wild cherry, blackberry, and dried roses. After several more minutes in the glass, additional dark fruit characters are revealed. This is a multidimensional wine that is both compelling and provocative. On the palate, the fruit is rich and succulent with bright cherry, dark chocolate, and cassis flavors that intermingle with seamless, well integrated tannins. The finish displays flavors that are harmonious and repeat the theme of balance and finesse—a wine that truly begs for another sip.



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