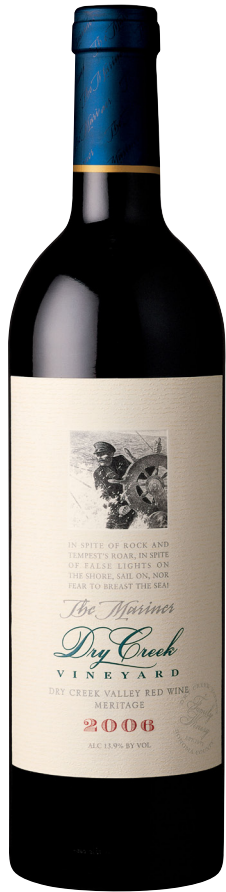


2006 THE MARINER – DRY CREEK VALLEY



HISTORY

Beginning with the 2004 vintage, we proudly introduced an exciting new proprietary blend to our line up of wines. Called “The Mariner,” this wine was the culmination of years spent working with different vineyards in the Dry Creek Valley, including our own estate DCV9 property. Now in its third vintage, the Mariner represents our vision to produce the finest Meritage wine using the five noble Bordeaux varieties.

GROWING SEASON

The 2006 vintage started out very rainy and a long and cool spring followed. During July and August, we experienced two rather extreme heat spikes. The harvest season was excellent, albeit rather warm. Moderate temperatures arrived in October, just in time to provide us grapes with balanced sugars and mature flavors.

WINEMAKER COMMENTS

The 2006 Mariner exudes the qualities of a fine Bordeaux. At first swirl, this wine presents a beautiful mix of bright cherry, chocolate, and cassis elements framed by subtle notes of vanilla bean and coffee. On the palate, this classic blend comes together with fine tannins that support the dense fruit and structure of this full bodied wine. With more airing, hints of rose petal and earthy nuances provide balance, grace, and finesse. A long and memorable finish proves that this delicious young wine will age for at least a decade or more.

92 Points - TOP VALUE
Wine Spectator Magazine

92 Points
Wine Enthusiast Magazine

2005 Vintage

90 Points
The Wine News

DOUBLE GOLD
*Hilton Head International
Wine Competition*



RELEASE DATE	August 24, 2009
BLEND	50% Cabernet Sauvignon, 32% Merlot, 8% Malbec, 6% Cabernet Franc, 4% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 27 – October 24, 2006
ALCOHOL	14.5%
BRIX	25.3
FERMENTATION	Fermented 20 days at 83°F.
BARREL AGING	24 months in French oak, 41% new oak
pH	3.65
TA	0.60
SOILS	Red soil, iron rich
VINE AGE	20 years+
YIELDS	2-3 tons per acre
RESIDUAL SUGAR	Dry