

2007 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

2007 was excellent across the board. Warm and dry during the growing and harvest seasons, temperatures remained moderate allowing the grapes to achieve full maturity and flavor potential.

WINEMAKER COMMENTS

At first swirl, this wine displays a wonderful aromatic liveliness. This lifting effect on the nose translates to an elegant and seamless experience on the palate with a core of juicy black fruit, chocolate, black plums, cassis, black and red cherry, black tea, vanilla and spice. The tannins are ripe and round framing the wonderful ethereal qualities of the Dry Creek Valley appellation. Structured and sophisticated, this incredible wine is crafted for long-term aging.

2006 Vintage

92 Points
Wine Enthusiast Magazine

92 Points
Wine Spectator Magazine

2005 Vintage

90 Points
The Wine News

DOUBLE GOLD
Hilton Head International Wine Competition



RELEASE DATE	November 2010
BLEND	56% Cabernet Sauvignon, 29% Merlot, 7% Cabernet Franc, 4% Malbec, 4% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 25, 2007
ALCOHOL	14.5%
BRIX	24.8
FERMENTATION	Average 20 days in fermenters, pumped over twice daily.
BARREL AGING	26 months in 100% French oak, 52% new oak
PH	3.67
TA	0.55
SOILS	Red soil, iron rich
VINE AGE	20 years+
YIELDS	2-3 tons per acre
RESIDUAL SUGAR	Dry