

2019 THE MARINESS – DRY CREEK VALLEY



HISTORY

The Mariness represents our vision to produce the finest Meritage wine from the Dry Creek Valley using the traditional, noble white Bordeaux varietals. Our founder, David Stare, was always an advocate for the artful blending of the Bordeaux varietals and introduced the practice to the California wine industry in the 1970s. This Meritage blend of Sauvignon Blanc, Muscadelle du Bordelais, and Sémillon is made in the Bordeaux tradition, but with our own Dry Creek Valley twist.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development while retaining natural acidity. Harvest started about one week later than average compared to the last few vintages, and the mild growing conditions led to a very long season—fruit was harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

The 2019 vintage of The Mariness displays aromas of Meyer lemon, honeycomb, and cucumber. After a few minutes, softer floral nuances of lavender come forward, mixed with hints of white pepper and juniper for added complexity. The palate is fresh and sophisticated with vibrant flavors of passionfruit, mango, and candied ginger. The bright acidity of this refreshing wine is balanced by the creamy mouthfeel contributed by aging in French oak, acacia, and chestnut barrels.

93 Points, Gold
The Press Democrat
North Coast Wine Challenge

Gold
San Francisco Chronicle
Wine Competition



RELEASE DATE	November 2020
BLEND	90% Sauvignon Blanc, 6% Muscadelle du Bordelais, 4% Sémillon
APPELLATION	Dry Creek Valley
HARVEST DATES	September 4–October 8, 2019
ALCOHOL	13.8%
FERMENTATION	63% barrel fermented for 10 days at an average of 64°F; 37% stainless steel fermented for 20 days at an average of 55°F
BARREL AGING	7 months in new French oak, acacia, and chestnut; 32% new oak
BRIX	Average 23.0
PH	3.22
TA	6.7g/L
SOILS	Valley floor alluvial soils, silty and sandy loam with some gravel
VINE AGE	6–20 years
YIELDS	4–5 tons per acre