

MARTIN RAY WINERY  
2001 MARIAGE PINOT NOIR  
SONOMA COUNTY



TECHNICAL NOTES

**Varietal:** 100% Pinot Noir

**Harvest Dates:**

September 28–30, 2001

**Brix at Harvest:** 25°

**Alcohol:** 14.8%

**Total Acidity:** .62

**pH:** 3.79

**Quantity Produced:** 4,500 cases

*“Great wine lights a fire in the soul.”* —MARTIN RAY

THE VINEYARDS

The Martin Ray 2001 Mariage Sonoma County Pinot Noir is a striking blend of grapes grown in two distinct vineyard regions, each bringing its own characteristics to the wine. The high tone fruit flavors from the Sonoma Coast complement the rich and complex qualities from the Rocking B Ranch in the Russian River area.

VINTAGE NOTES

The 2001 vintage had a shaky start with frosty nights in April. Full flower came in mid-May, so it was no surprise when harvest started early. June brought a series of heat waves and the vines responded by furiously growing shoots and leaves, creating a lush canopy. The vineyard workers struggled to keep pace with the growth. July, August and September were mild allowing the grapes time not only to ripen but also to mature. The fruit harvested came in to our winery evenly and in good condition.

WINEMAKER'S NOTES

When it comes to Pinot Noir, we apply traditional Burgundian, winemaking techniques. The key to our winemaking is the “intuitive” approach of understanding when to step back and not to over manipulate the wine. Our goal is to allow the wine to develop its own depth and distinctive characteristics. The 2001 Pinot Noir has a brilliant garnet color and aromas of berry, plum and candied fruit. The palate is full and sensual with cranberry and spicy cherry, elegantly balanced with vanilla and herb tea flavors. The mouth boasts creamy, supple texture and opulent fruit, fused with smooth but bright flavors on the finish. Our Pinot Noirs are made to age, and will reward the patient collector.