



**MARTIN RAY WINERY
1999 LA MONTAÑA
PINOT NOIR
NORTH COAST**



TECHNICAL NOTES

***Varietal:* 100% Pinot Noir**

Harvest Dates:

Sept. 27–Oct. 9, 1999

***Brix at Harvest:* 25.6°**

***Alcohol:* 14.1**

***Total Acidity:* .65**

***pH:* 3.75**

***Quantity Produced:* 1,682 cases**

“Great wine lights a fire in the soul that time can’t put out.” —MARTIN RAY

THE VINEYARDS

The Martin Ray 1999 North Coast Pinot Noir is a striking blend of grapes grown in three distinctive vineyard regions. 51% of the grapes are grown on the hillsides of Mendocino’s cool Redwood Valley, adding rich cherry and berry characteristics to the wine. For superior structure and balance, 28% of the grapes are harvested from van der Kamp Vineyards, situated at 1800 feet on Sonoma Mountain. Benchland vineyards in a cool coastal region, known as the Templeton Gap, contribute distinctive plum and berry flavors and complete the remaining 21% of the blend.

VINTAGE NOTES

The 1999 vintage started with cool and late springtime weather. The temperature remained cool throughout the usually hot summer months. This cooler growing season allowed the grapes to ripen slowly, encouraging the berries to develop deep color, intensity and depth of flavor. With these conditions the 1999 vintage produced spectacular early ripening varieties, including Pinot Noir.

WINEMAKER’S NOTES

I have taken a traditional Burgundian, intuitive approach to both the winemaking and style of the Martin Ray La Montaña Pinot Noir. The key to this “intuitive” approach is understanding when to step back. The goal is to allow the wine to develop its own depth and distinctive characteristics. The 1999 Pinot Noir has brilliant crimson color. On entry the wine bursts with full, ripe berry flavors, moving into a palate lush with black cherry elegantly fused with cedar and exotic spices. The opulent finish is long and lingering. Easy to drink now, our Pinot Noirs are made to age and will reward the patient collector.