

MARTIN RAY WINERY
2000 MARIAGE PINOT NOIR
SONOMA COUNTY



TECHNICAL NOTES

Varietal: 100% Pinot Noir

Harvest Dates:

September 15–October 10, 2000

Brix at Harvest: 25°

Alcohol: 14.2%

Total Acidity: .60

pH: 3.71

Quantity Produced: 4,400 cases

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

THE VINEYARDS

The Martin Ray 2000 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 lush and complex qualities from the Rocking B Ranch in the Russian River complement the attributes of richness, structure and tannins from van der Kamp Sonoma Mountain vineyards.

VINTAGE NOTES

The 2000 vintage had a perfect start with bud break in mid March. The weather throughout the spring and early summer remained pleasant, and then July hit with a record heat wave. Cold temperatures slowed things down a bit in August and late September brought cooler weather, allowing the complexities of the fruit to develop. Fortunately this was followed by warm weather, providing the grapes a chance to fully ripen.

WINEMAKER’S NOTES

We have taken a traditional Burgundian, winemaking approach to our 2000 Martin Ray Mariage Sonoma County Pinot Noir. The key to “intuitive winemaking” is understanding when to step back. Our goal is to allow the wine to develop its own depth and distinctive characteristics. The 2000 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.