

MARTIN RAY
WINERY

2002

Merlot

NAPA VALLEY

TECHNICAL NOTES

VARIETAL

78% Merlot
18% Cabernet Franc
4% Cabernet Sauvignon

HARVEST DATES

September 18–21, 2002

BRIX AT HARVEST

25.4°

ALCOHOL

14.2%

TOTAL ACIDITY

0.61

PH

3.71

QUANTITY PRODUCED

3,700 cases

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412 AVIATION BLVD.

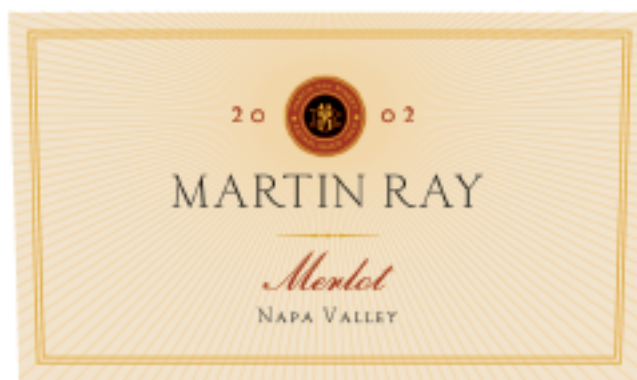
SUITE A

SANTA ROSA, CA 95403

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MARTINRAYWINERY.COM



Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2002 Martin Ray Merlot are a unique blend of vineyards carefully selected from the renowned Napa Valley. The sun-drenched vineyards nestled within this region experience typically brisk, fog-free mornings, accompanied by a consistent temperate climate throughout the growing season.

VINTAGE NOTES The 2002 harvest was one of the finest growing seasons in the last decade. Average rainfall, moderate temperatures and consistent weather patterns during the year created the perfect scenario for the fruit to ripen and reach full maturity.

WINEMAKER'S NOTES Our 2002 Martin Ray Napa Valley Merlot has a deep garnet color highlighted by aromas of ripe cherry, plum and a soft hint of vanilla. Bright, complex flavors of fresh cherry and strawberry are nicely rounded out by rich vanilla oak. The generous flavors echo perfectly through to a deep and elegant finish.

FOOD AND WINE PAIRING A dish of roasted rack of lamb with rosemary or a tri-tip roast would be an excellent match with this Merlot.

On-premise/restaurant: \$35–90

Off-premise/retail: \$16–50