

MARTIN RAY  
WINERY

2001

*Cabernet  
Sauvignon*

28% NAPA VALLEY  
30% SONOMA COUNTY  
42% MENDOCINO COUNTY

TECHNICAL NOTES

VARIETAL

76% Cabernet Sauvignon  
12% Cabernet Franc  
10% Merlot  
2% Petite Verdot

HARVEST DATES

October 13, 2001

BRIX AT HARVEST

25.3°

ALCOHOL

14.4%

TOTAL ACIDITY

0.60

PH

3.65

QUANTITY PRODUCED

8,300 cases

MARTIN RAY  
WINERY

412 AVIATION BLVD.  
SUITE A  
SANTA ROSA, CA 95403  
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*Great wine lights a fire in the soul.*

—MARTIN RAY

**THE VINEYARDS** Our 2001 Martin Ray Cabernet Sauvignon is a superb blend of grapes grown in three distinguished appellations: Napa Valley, Sonoma Mountain and Mendocino County. The Napa Valley component comes from the valley floor and from Diamond Mountain, where high elevations and volcanic soils result in small, intense berries. The van der Kamp vineyard, located on the northeast side of Sonoma Mountain, sits at 1800 feet and yields grapes with deep color, firm tannins and complexity. The balance comes from ridge top vineyards in Mendocino, where the maritime influence of the Pacific Ocean allows the grapes to develop rich color and flavors.

**VINTAGE NOTES** The 2001 vintage in these three different regions received fairly consistent weather throughout the year. Winter rainfall was normal and summer temperatures were reasonably moderate. With lower yields creating intense berries, this was an extremely high quality vintage, especially for Cabernet Sauvignon.

**WINEMAKER'S NOTES** Our 2001 Cabernet Sauvignon begins with ever-changing aromas, characteristic of mountain fruit. Ripe cherries and floral notes back aromatics thick with exotic spice and black cherry fruit. The opulent palate is reminiscent of classic Martin Ray Cabernet Sauvignon. This bright and robust wine with superb balance and structure is full of wild berry flavors that extend into an elegant finish.

**FOOD AND WINE PAIRING** Pair our Martin Ray Cabernet Sauvignon with a dish of roasted rack of lamb topped with fresh mint and Dijon mustard.