

MARTIN RAY WINERY
2001 CABERNET SAUVIGNON
SANTA CRUZ MOUNTAINS



TECHNICAL NOTES

Varietals: 100% Cabernet Sauvignon

Harvest Dates: October 2–4, 2001

Brix at Harvest: 24.9°

Alcohol: 14.3%

Total Acidity: 0.58

pH: 3.76

Quantity Produced: 1,000 cases

“A mountain vineyard is the most beautiful site on earth.” —MARTIN RAY

THE VINEYARDS

The Martin Ray Santa Cruz Mountains Cabernet Sauvignon is the union of two distinguished Mountain vineyards: Cooper-Garrod Vineyards and Fellom Ranch. The Cooper-Garrod Vineyard soil composition is made up of adobe clay mixed with gravel. On the Fellom Ranch, located on Monte Bello Ridge, the shallow, stony soils control vine growth, resulting in smallish berries with intense flavors and structure. These mountaintop vineyards are privileged with morning and evening fog, due to maritime influences from the San Francisco Bay. These idyllic conditions lengthen the growing season, allowing the grapes to reach maturity with deep color and concentrated flavors.

VINTAGE NOTES

The 2001 vintage in the Santa Cruz Mountains experienced a moderate growing season with fairly consistent temperatures and normal weather conditions. Bud break came two weeks early in January that led into a long season of steady weather, with the exception of an early frost in April and light rainfall in September. Unusually warm springtime temperatures aided the budding vines by warding off the threat of mildew and other similar maladies. Due to the temperate conditions and extended hang-time on the vine, the harvest had slightly higher than normal yields with heavier fruit clusters. Our winemaker anticipates that the 2001 vintage from this region will produce wines with firm structure, softer tannins and impressive concentration.

WINEMAKER'S NOTES

After being hand-harvested, the grapes follow the meticulous winemaking techniques perfected by Martin Ray over sixty years ago. The grapes are gently crushed and fermented in open-top tanks, creating rich structure in the wine. Minimal sulfur dioxide usage preserves fruit intensity and enhances the rich, round tannins. French oak barrels intensify the complexity and character of the wine. Although labor intensive, these techniques produce superbly enhanced flavors and textures in our wines. The Santa Cruz Mountains Cabernet Sauvignon is a distinctive wine with beautiful balance and solid structure. Inviting, elegant aromas of vanilla and cardamom lead to lush flavors of blackberry and currant, finishing with a lingering whisper of toasty oak. Due to its unique style, this wine will maintain interest and liveliness for many years to come.