



A mountain vineyard is the most beautiful sight on earth. —MARTIN RAY

MARTIN RAY 2004 SONOMA MOUNTAIN RESERVE CABERNET SAUVIGNON

THE VINEYARDS The grapes for the Martin Ray 2004 Sonoma Mountain Cabernet Sauvignon are grown on the slopes of Van der Kamp vineyard, which rises to 1400 feet elevation on Sonoma Mountain above the valley floor. A small percentage of the grapes for this wine are also selected from the Eagle Point vineyard in Mendocino County which sits at 1600 feet elevation. The vineyards nestle on a northwestern slope, where mornings are typically brisk and often blanketed with fog. Warm summers and cool winters bless this region with fairly mild weather throughout the year.

VINTAGE NOTES The 2004 harvest was extremely favorable and produced a wealth of high quality fruit. A steady growing season with mild temperatures throughout the year allowed for the grapes to ripen to full maturity two weeks earlier than usual. These conditions, coupled with a rain-free ripening season, have resulted in a vintage of vibrant color, concentrated flavors and beautiful aromatics.

WINEMAKER'S NOTES Our Sonoma Mountain Cabernet is aged for 30 months in new French oak barrels. This hearty, bold Cabernet has a deep garnet hue with rich aromas of black cherries, luscious chocolate and an underlying whisper of black currant. The rich, concentrated flavors include abundant layers of ripe cherries and black currants covered in vanilla cream, leading to a long, full finish.

FOOD & WINE PAIRING Enjoy our Sonoma Mountain Cabernet Sauvignon with grilled steak topped by your favorite spices or sautéed lamb chops and squash.

TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | January 2008

ALCOHOL | 14.8%

BRIX AT HARVEST | 24.8

TOTAL ACIDITY | 0.64%

pH | 3.47

QUANTITY PRODUCED | 1,419 cases

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