



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

MARTIN RAY 2005 DIAMOND MOUNTAIN DISTRICT RESERVE CABERNET SAUVIGNON

THE VINEYARDS The grapes for our Martin Ray Diamond Mountain District Cabernet Sauvignon are grown on the spectacular Constant-Diamond Mountain Vineyard, which rises to 2200 feet elevation above the Napa Valley floor. The vineyards nestle on a northeastern slope, where mornings are typically brisk and fog-free, while northwesterly winds continue to cool the vineyard throughout the growing season. This unique mountain vineyard site provides a variety of soils, superior sun exposure, and nighttime cooling—producing small, intense, full-flavored berries.

VINTAGE NOTES The 2005 harvest was an excellent vintage for Napa Valley, producing moderate crop yields. The slow ripening season without heat spikes contributes to the positive qualities of the fruit: intense color, concentrated flavors and beautiful aromatics. The vintage of 2005 promise wines with elegance, balance and structure.

WINEMAKER'S NOTES The winemaking methods used in creating our Cabernet Sauvignon are the same as those perfected by the legendary Martin Ray over sixty years ago. Although labor intensive, these traditional techniques produce distinctly enhanced flavors and texture in our wines. Two weeks of open-topped fermentation and hand-punch down are time-honored winemaking practices that create rich structure in the wine. Minimal SO₂ usage preserves fruit intensity and enhances rich, round tannins. Thirty-six months in French oak—45 percent in new oak barrels and 65 percent in 1–4 year old oak barrels—intensifies the complexity and character of the wine. Our Diamond Mountain Cabernet Sauvignon is a tightly wound wine with a rich, concentrated structure and layers of well-integrated flavors. Enticing aromas of sumptuous cherries, black currants and ripe plums are accented by hints of vanilla oak that lead to a long, rich finish.

FOOD & WINE PAIRING Pair our elegant Diamond Mountain Cabernet Sauvignon with your favorite hearty beef stew, rib roast or roast prime rib with peppercorns.

TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | March 2009

BRIX AT HARVEST | 25.8

TOTAL ACIDITY | 0.67%

pH | 3.87

ALCOHOL | 14.6%

MARTIN RAY WINERY 2191 LAGUNA ROAD SANTA ROSA, CA 95401
(707) 823-2404 FAX (707) 829-6151 MARTINRAYWINERY.COM