



Great wine lights a fire in the soul. —MARTIN RAY

MARTIN RAY 2005 STAGS LEAP DISTRICT RESERVE CABERNET SAUVIGNON

THE VINEYARDS Our 2005 Cabernet Sauvignon is produced from the renowned vineyards of the Stags Leap District in Napa Valley. The grapes grown from Regusci Vineyards are nestled at the bottom of a hillside and are influenced by the distinctive soil composition that consists of old river sediments which have created a unique blend of loams with a clay-like consistency. The soil condition allows the vines to retain less water which produces low yields of grapes with great intensity and flavor.

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 Our 2005 Cabernet Sauvignon was aged for 22 months in French oak barrels. A rich, dark ruby color leads you to a soft entry of the ripe fruit forward structure of this wine. Abundant aromas of plum and black currant will seduce and satisfy your palate that continues with concentrated flavors. The fruit is integrated with smooth, creamy oak flavors leading to a rich, lingering finish.

FOOD & WINE PAIRING Pair our Cabernet Sauvignon with a Cajun style pan-blackened steak.

TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | January 2008

ALCOHOL | 14.6%

BRIX AT HARVEST | 24.9

TOTAL ACIDITY | 0.62%

pH | 3.83

QUANTITY PRODUCED | 2,300 cases

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