



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

## MARTIN RAY 2005 SONOMA MOUNTAINS RESERVE CABERNET SAUVIGNON

THE VINEYARDS The grapes for our Martin Ray 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 2005 harvest was an excellent vintage for Sonoma County, 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 Sonoma Mountain Cabernet Sauvignon is aged for thirty-six months in French oak barrels—45 percent in new oak barrels and 65 percent in 1–4 year old oak barrels. This hearty, bold Cabernet has a deep ruby 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, plums 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 butternut squash.

## **TECHNICAL NOTES**

VARIETAL | 100% Cabernet Sauvignon
RELEASE DATES | March 2009
BRIX AT HARVEST | 25.8

TOTAL ACIDITY | 0.75%

PH | 3.75

ALCOHOL | 14.8%