

Great wine lights a fire in the soul.

## TECHNICAL NOTES

VARIETAL

100% Cabernet Sauvignon

-MARTIN RAY

VINEYARDS

67% Diamond Mountain 23% Stags Leap District 10% Sonoma Mountain

RELEASE DATE
December 2008

BRIX AT HARVEST 26.0

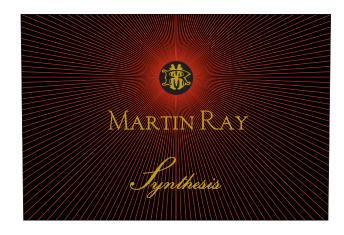
TOTAL ACIDITY
0.59%

PH

3.81

ALCOHOL I4.5%

QUANTITY PRODUCED
1,236 bottles



## MARTIN RAY 2005 NAPA VALLEY

## Synthesis

THE VINEYARDS Synthesis is a blend of our very best mountain vineyards from several distinct Napa Valley sub-appellations, including Diamond Mountain and Stags Leap Districts. The Diamond Mountain District grapes are grown on the spectacular Constant-Diamond Mountain Vineyard, which rises to 2200 feet elevation above the Napa Valley floor. The grapes grown in the Stags Leap District are from Regusci Vineyards, nestled at the bottom of a hillside and influenced by the distinctive soil composition in this region. The balance comes from the slopes of Van der Kamp vineyard on Sonoma Mountain, which rises to 1400 feet elevation above the valley floor.

**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 promises wines with elegance, balance and structure.

winemaker's notes Martin Ray summarized our winemaking method when he said: "We add nothing to our wines, nor do we take anything from them. With infinite care, we leave them alone." Hand selected from individual barrel lots by winemaker Bryan Davison, *Synthesis* represents the finest expression of our favorite wines from the 2005 vintage. Our *Synthesis* is a full-bodied Cabernet Sauvignon aged for thirty four months in French oak barrels. Layers of concentrated and well-integrated flavors and aromas of black currant, dark cherry and plum are accented by creamy vanilla overtones. This wine fills your palate and finishes very long and rich.

**FOOD & WINE PAIRING** Pair this Cabernet with your favorite cut of steak, standing rib roast, or any hearty dish.