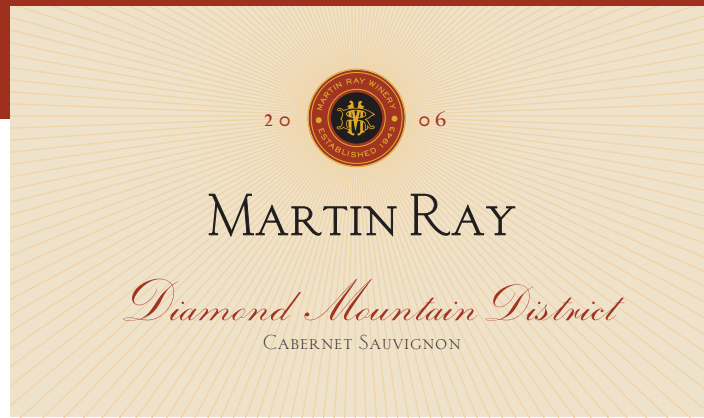




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2006 RESERVE DIAMOND MOUNTAIN DISTRICT 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 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 2006 harvest was an excellent vintage. After a cool, wet spring, the vintage moved along quite slowly. The longer than normal ripening period allowed the vines to produce mature, intense fruit without high sugars.

WINEMAKER'S NOTES The winemaking methods used in creating our Cabernet Sauvignon are 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 sulfur dioxide usage preserves fruit intensity and enhances rich, round tannins. Aging for thirty-six months in French oak barrels—35 percent in new oak barrels and 65 percent in 1–4 year old 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

BRIX AT HARVEST | 26.5

TOTAL ACIDITY | 0.57%

ph | 3.86

ALCOHOL | 15.1%

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | January 2010