



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

MARTIN RAY 2006 STAGS LEAP DISTRICT RESERVE CABERNET SAUVIGNON

THE VINEYARDS Our 2006 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 2006 harvest was an excellent vintage for Napa Valley. After a cool, wet spring, the vintage moved along quite slowly. This longer than normal ripening period allowed the vines to produce mature, intense fruit without high sugars.

WINEMAKER'S NOTES The Stags Leap District Cabernet Sauvignon was aged for twenty-six months in French oak barrels—35 percent in new oak barrels and 65 percent in 1–4 year old 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, a hearty winter vegetable polenta, or a gourmet burger.

TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | March 2009

BRIX AT HARVEST | 25.6

TOTAL ACIDITY | 0.59%

pH | 3.74

ALCOHOL | 14.6%

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