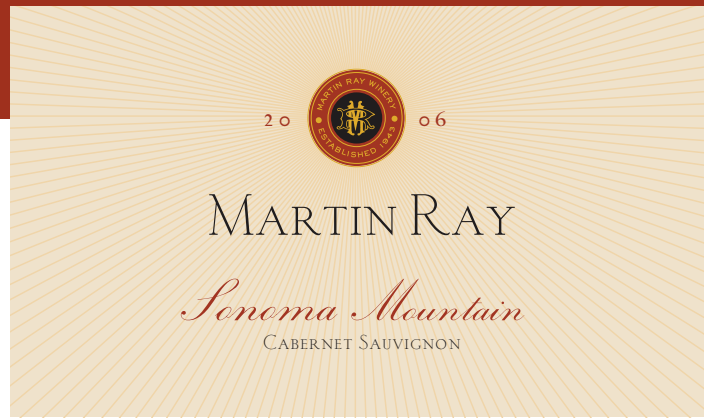




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2006 RESERVE SONOMA MOUNTAIN 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 1400 feet above the valley floor on Sonoma Mountain. 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 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 Our Sonoma Mountain Cabernet Sauvignon is aged for thirty-six months in French oak barrels—35 percent in new oak barrels and 65 percent in 1–4 year old oak barrels. The 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 rubbed with your favorite spices or sautéed lamb chops and butternut squash.

TECHNICAL NOTES

BRIX AT HARVEST | 27.0

TOTAL ACIDITY | 0.58%

ph | 3.74

ALCOHOL | 14.6%

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | January 2010