

MARTIN RAY  
WINERY  
2006

*Cabernet  
Sauvignon*

NAPA, SONOMA &  
MENDOCINO  
COUNTIES

TECHNICAL NOTES

VARIETAL

80% Cabernet Sauvignon  
18% Merlot  
2% Cabernet Franc & Syrah

RELEASE DATES

May 2008

BRIX AT HARVEST

25.6%

ALCOHOL

14.4%

TOTAL ACIDITY

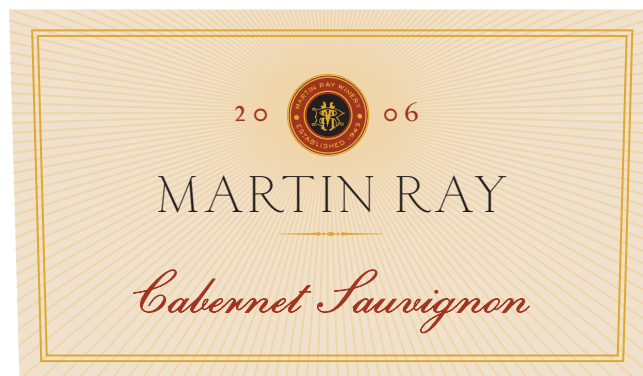
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MARTIN RAY  
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*Great wine lights a fire in the soul.*  
—MARTIN RAY

**THE VINEYARDS** Our 2006 Martin Ray Cabernet Sauvignon is a superb blend of grapes grown in three distinguished appellations: Napa Valley, Mendocino County and Sonoma County. The Napa Valley component is comprised of vineyards from Atlas Peak, Oak Knoll, Diamond Mountain District & Stags Leap District, where high elevations and volcanic soils result in small, intense berries. The ridge top vineyards in Mendocino County which are exposed to the maritime influences of the Pacific Ocean, produce grapes with rich color and flavors. The balance comes from vineyards in the Alexander Valley and Sonoma Valley appellations of Sonoma County, where distinctive flavors and varietal characteristics are influenced by unique soil compositions.

**VINTAGE NOTES** The 2006 harvest was an excellent vintage for all three counties. After a slow, wet spring, the vintage moved along quite smoothly. This longer than normal ripening period allowed the vines to produce mature, intense fruit without high sugars.

**WINEMAKER'S NOTES** Our 2006 Cabernet Sauvignon, aged for 24 months in French oak barrels, begins with ever-changing aromas, characteristic of mountain fruit. Ripe plum and lush vanilla overtones back aromatics thick with exotic spice and black currant fruit. The opulent palate is reminiscent of classic Martin Ray Cabernet Sauvignon. This bright and robust wine with superb balance and structure is full of lush plum and cherry flavors layered with vanilla oak that extend into an elegant finish.

**FOOD AND WINE PAIRING** Pair our Cabernet Sauvignon with a dish of roasted rack of lamb topped with fresh mint and Dijon mustard or your favorite cut of steak.