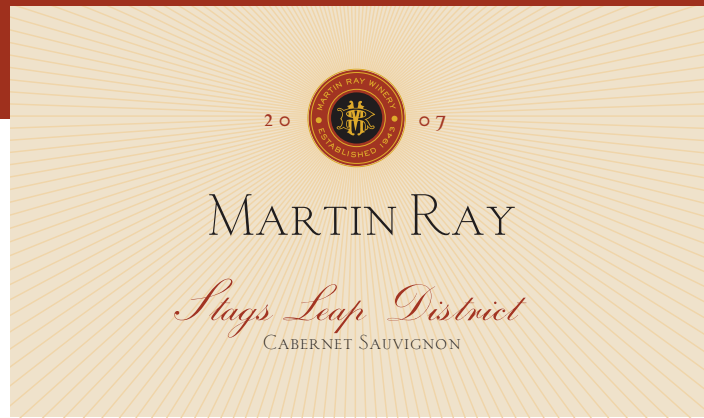




*A mountain vineyard  
is the most beautiful  
sight on earth.*  
—MARTIN RAY



## MARTIN RAY 2007 RESERVE STAGS LEAP DISTRICT CABERNET SAUVIGNON

**THE VINEYARDS** Our 2007 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 2007 harvest was a week or so earlier, but fairly quick, compact and with lower crop yields. Early winter rainfall led to an even growing season with moderate weather conditions throughout the year. Although crop size was down, we harvested beautiful fruit which will produce wines with great intensity.

**WINEMAKER'S NOTES** The Stags Leap District Cabernet Sauvignon was aged for twenty-six months in French oak—35 percent in new oak barrels and 65 percent in 1–4 year old 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, which 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

BRIX AT HARVEST | 25.6

TOTAL ACIDITY | 0.58%

ph | 3.74

ALCOHOL | 14.6%

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | January 2010