

MARTIN RAY  
WINERY  
2007

*Pinot Noir*

SANTA BARBARA  
COUNTY

TECHNICAL NOTES

VARIETAL

100% Pinot Noir

RELEASE DATES

December 2008

BRIX AT HARVEST

24.4

TOTAL ACIDITY

0.62%

PH

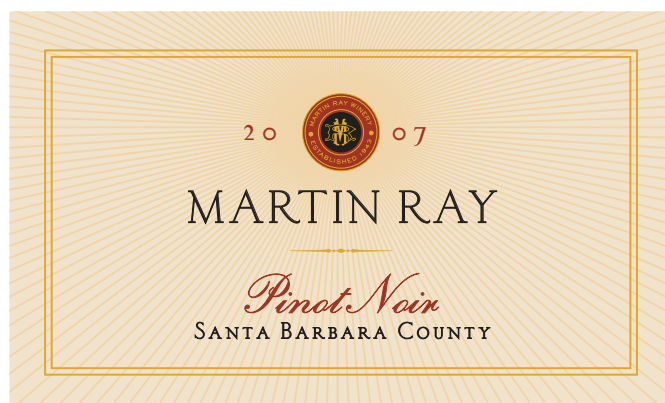
3.62

ALCOHOL

13.9%

MARTIN RAY  
WINERY

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*Great wine lights a fire in the soul.*

—MARTIN RAY

**THE VINEYARDS** The Martin Ray 2007 Santa Barbara County Pinot Noir is a striking blend of grapes grown in the cool coastal area of the Santa Maria Valley and the Los Alamos appellations. The east-west running valley opens up to the Pacific Ocean, allowing the inland flow of fog and ocean breezes, making this region one of the coolest viticultural areas in California, with a long, steady growing season. Pinot Noir grapes from this region have intense berry flavors and rich colors due to the many microclimates of the valley.

**VINTAGE NOTES** The 2007 harvest was a week or so earlier this year, 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** When it comes to Pinot Noir, we apply traditional Burgundian winemaking techniques. The key to our winemaking is the “intuitive” approach of understanding when to step back and not to over manipulate the wine. Our goal is to allow the wine to develop its own depth and distinctive characteristics. Three days “cold soaked”, fermented at moderate temperatures and twelve months of aging in French oak barrels develops a rounder, creamier texture in the wine. The 2007 Santa Barbara County Pinot Noir has a brilliant garnet color and aromas of berries and vanilla. The palate is full and sensual with ripe raspberry and strawberry, elegantly balanced with vanilla. The mouth boasts creamy, supple texture and opulent fruit, fused with smooth but bright flavors on the finish.

**FOOD AND WINE PAIRING** Try this Pinot Noir paired with poached salmon in cream sauce or pork with mushrooms.