

MARTIN RAY
WINERY
2007

Dry Rosé

RUSSIAN RIVER
VALLEY

TECHNICAL NOTES

VARIETAL

80% Syrah
20% Grenache

RELEASE DATES

February 2008

ALCOHOL

13.8%

TOTAL ACIDITY

0.65%

PH

3.53

QUANTITY PRODUCED

336 cases

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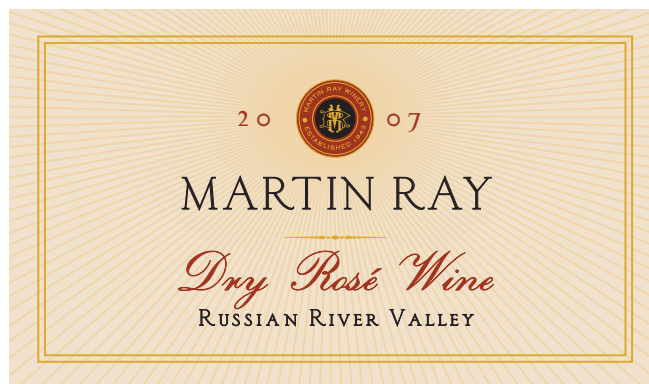
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Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS Martin Ray 2007 Russian River Valley Dry Rosé is produced from grapes carefully selected from the Russian River Valley. The Syrah grapes are grown in the Chalk Ridge Vineyard and the Grenache grapes are produced in the Sweetwater Vineyard. The Russian River Valley is known for its cool winters and warm summers, with a coastal influence that often brings fog to the area. The fog creates a moist blanket during cold weather and cool relief when the temperature rises.

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 Our Russian River Valley Rosé grapes were harvested and crushed separately, then "cold-soaked" for six hours to concentrate the color and flavors from the skins. The juice ("saigne") was then drained off and fermented at cool temperatures with Rhone yeasts in stainless steel for 3 months, but received no malolactic fermentation. After fermentation, the wine was racked, cold-settled and then finished in the first screw cap bottle for our Martin Ray brand. This Rosé has a vibrant raspberry color and fragrant aromas of tropical peaches, cherry and a hint of violets and vanilla. Fresh, lively flavors of kiwi/strawberry, raspberry and cherry are abundant in this medium-bodied dry wine with excellent acidity and a nice, easy finish.

FOOD AND WINE PAIRING Try our Martin Ray Rosé with bouillabaisse, roast pork or swordfish steaks with a tomato based sauce.