

A mountain
vineyard is the
most beautiful
sight on earth.

—MARTIN RAY

#### TECHNICAL NOTES

## VARIETAL

75% Cabernet Sauvignon

20% Cabernet Franc

5% Merlot

## VINEYARDS

90% Diamond Mountain

10% Stags Leap District

RELEASE DATE
May 2011

BRIX AT HARVEST

24.3

TOTAL ACIDITY
0.60%

ΡН

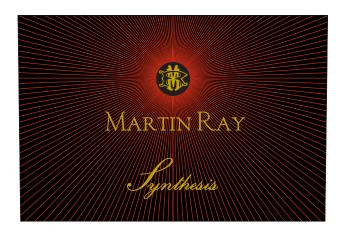
3.60

ALCOHOL

14.2%

QUANTITY PRODUCED

2,600 bottles



## MARTIN RAY 2007 RESERVE

# Synthesis

## NAPA VALLEY BORDEAUX RED

THE VINEYARDS Synthesis is a blend of some of our favorite mountain vineyards from two distinct Napa Valley sub-appellations, Diamond Mountain District and Stags Leap District. The Diamond Mountain District grapes are grown on the spectacular Diamond Mountain which rises high above the town of Calistoga. These vineyards produce fruit with intense dark berry fruit flavors and great structure. The grapes grown in the Stags Leap District are from vineyards nestled at the bottom of a hillside and are influenced by the distinctive soil composition in this region. The blend of three varietals from this region produces an elegant Bordeaux red.

**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** Hand selected from individual barrel lots by winemaker Bill Batchelor, *Synthesis* represents the finest expression of our favorite wines from the Napa Valley 2007 vintage. Our *Synthesis* is a full-bodied Bordeaux red wine, which received two weeks open-top fermentation at cool temperatures, gentle punch-downs, and aged for 30 months in French oak barrels. A dark opaque purple with a slight ruby red hue, you first encounter a deep, perfumed aroma of intense but graceful blueberry and smoky-sweet cedar. This wine is elegant yet not overwhelming, with beautiful European flair, solid structure and excellent tannins. The layers of flavors are balanced and well-integrated, leading to a long and rich finish.

**FOOD & WINE PAIRING** Pair our *Synthesis* with your favorite cut of steak, standing rib roast, lamb or any special occasion!