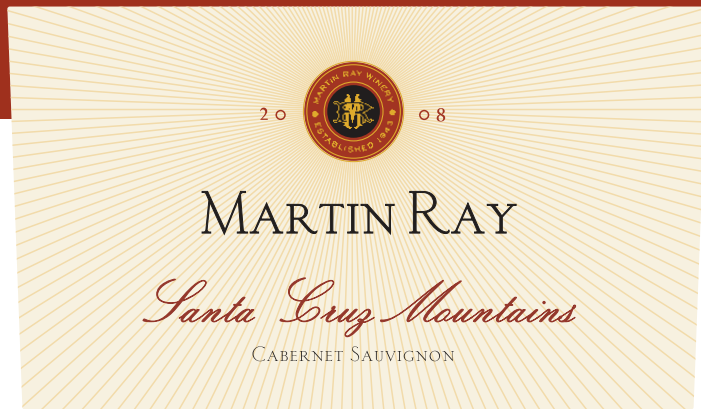




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2008 RESERVE SANTA CRUZ MOUNTAINS CABERNET SAUVIGNON

THE VINEYARDS The Martin Ray Santa Cruz Mountains Cabernet Sauvignon is the union of two distinguished vineyards: Cooper-Garrod Vineyards and Fellom Ranch. The Cooper-Garrod Vineyard soil composition is made up of adobe clay mixed with gravel, and offers berries with rich, concentrated fruit flavors. On the Fellom Ranch, located on Monte Bello Ridge, the shallow, stony soils control vine growth, resulting in smallish berries with intense flavors and structure. These mountaintop vineyards are privileged with morning and evening fog due to maritime influences from San Francisco Bay. These idyllic conditions lengthen the growing season, allowing grapes to reach maturity with deep color and concentrated flavors.

VINTAGE NOTES The 2008 harvest started off a bit challenging, but produced beautiful fruit all the same. The year began with unexpected late frost, heat spikes and unseasonable rain. However, the end of spring and all through summer provided idyllic conditions that remained around 80 degrees with dry weather and few heat spikes. Lower yields allowed intense, superb fruit to develop.

WINEMAKER'S NOTES After being hand harvested, the grapes follow the meticulous winemaking techniques perfected by Martin Ray over sixty years ago. The grapes are gently crushed and fermented in open-top tanks for two weeks, creating rich structure in the wine. Minimal sulfur dioxide usage preserves fruit intensity and enhances the rich, round tannins. Aged for thirty months in French oak barrels, 35 percent in new oak barrels and 65 percent in 1–4 year old barrels, intensifies the complexity and character of the wine. Although labor intensive, these techniques produce superbly enhanced flavors and textures in our wines. The Santa Cruz Mountains Cabernet Sauvignon is a distinctive wine with beautiful balance and solid, bright structure. Inviting, elegant aromas of red cherry fruit and cedar with a background of black cherry, vanilla and cherry pie lead to lush flavors of cherry and cedar, finishing with a soft whisper of toasty oak. Due to its unique style, this wine will maintain interest and liveliness for years to come.

FOOD & WINE PAIRING Enjoy our Santa Cruz Mountains Cabernet Sauvignon alongside beef with sautéed mushrooms and garlic mashed potatoes, or roasted rack of lamb.

TECHNICAL NOTES

BRIX AT HARVEST | 25.1

TOTAL ACIDITY | 0.65%

ph | 3.73

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | October 2011

ALCOHOL | 14.4%