

MARTIN RAY
WINERY
2008

Dry Rosé

ALEXANDER
VALLEY

TECHNICAL NOTES

VARIETAL

41% Cabernet Sauvignon
35% Syrah
21% Merlot
3% Grenache

RELEASE DATES

February 2009

BRIX AT HARVEST

24.6%

TOTAL ACIDITY

0.67%

PH

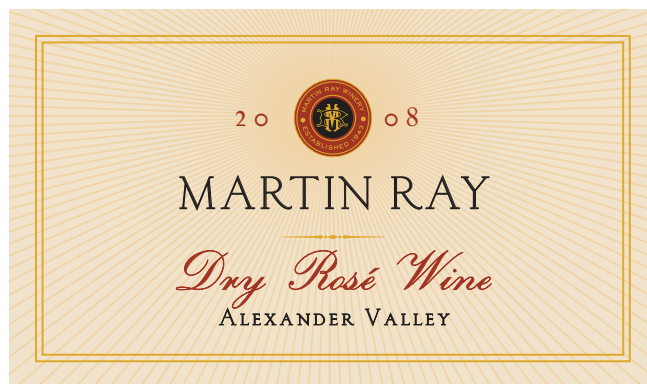
3.67

ALCOHOL

13.9%

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WINERY

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Great wine lights a fire in the soul.
—MARTIN RAY

THE VINEYARDS Martin Ray 2008 Alexander Valley Dry Rosé is produced from grapes carefully selected from Alexander Valley. The Cabernet Sauvignon and Syrah grapes are sourced from vineyards at the southern tip of the valley, near the Chalk Hill appellation. The Merlot and Grenache grapes are from the Wilson-Fleming and Jordan vineyards. The Alexander Valley region of Sonoma County is known for its temperate weather and moderate coastal influence. The grapes produced in this region have deep, vivid colors and are rich with ripe berry 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 Our Alexander 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 three months, but received no malolactic fermentation. After fermentation, the wine was racked, cold-settled and then finished in a screw cap bottle. 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.