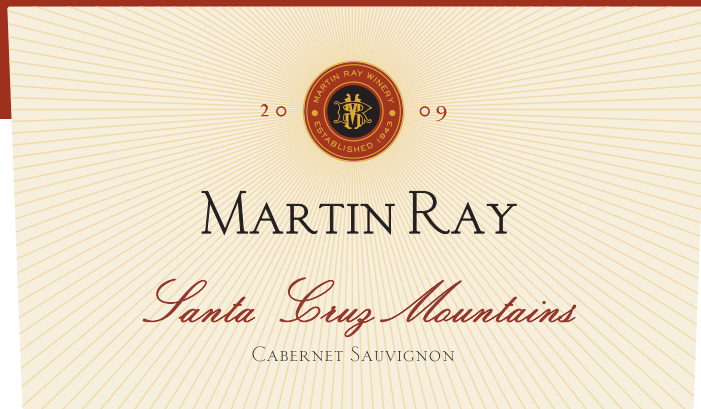




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2009 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 the maritime influences from the San Francisco Bay. These idyllic conditions lengthen the growing season, allowing grapes to reach maturity with deep color and concentrated flavors.

VINTAGE NOTES The 2009 harvest was uniformly fantastic throughout California. Abundant spring rains, coupled with a temperate growing season, provided grapes of excellent quality and the beautiful Indian summer that followed October's early rains allowed the grapes to reach optimum maturity.

WINEMAKING NOTES After being hand harvested, the grapes were hand-sorted, then gently crushed and fermented in open-top tanks for two weeks, creating rich structure in the wine. Minimal sulfur dioxide usage preserved fruit intensity and enhanced the rich, round tannins. Aging for thirty months in French oak barrels (35% in new oak barrels and 65% in 1–4 year old barrels) intensified the complexity and character of the wine. Although labor intensive, these techniques produce concentrated and balanced flavors and textures in our wines.

WINEMAKING NOTES The Santa Cruz Mountains Cabernet Sauvignon is a distinctive wine with beautiful balance and solid, bright structure. Inviting, elegant aromas of blackberry, Bing cherry, baking spices (nutmeg, clove and allspice), pipe tobacco and cedar delight the nose. The mouthfeel is lusciously rich and loaded with flavors of blackberry and spice. These flavors linger on through the long, delicious finish. 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 roast beef with sautéed mushrooms and garlic mashed potatoes or roasted rack of lamb.

TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | September 2012

BRIX AT HARVEST | 25.2

TOTAL ACIDITY | 6.3 g/L

ph | 3.73

ALCOHOL | 14.3%