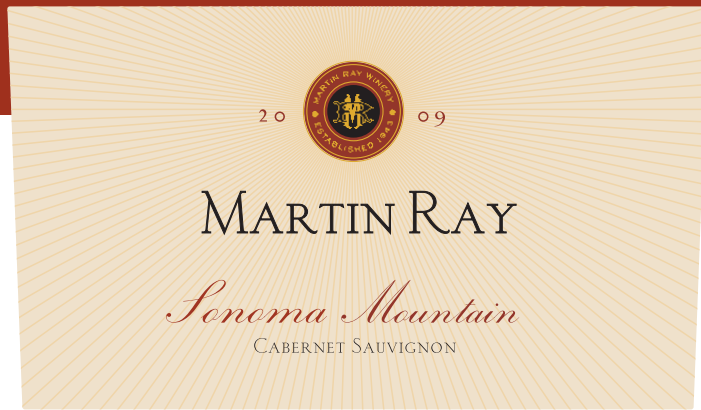




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2009 RESERVE SONOMA MOUNTAIN CABERNET SAUVIGNON

THE VINEYARDS The grapes for our Martin Ray Sonoma Mountain Cabernet Sauvignon are grown on the slopes of Van der Kamp Vineyard, which rises 1400 feet above the valley floor on Sonoma Mountain. A small percentage of the grapes for this wine are also selected from the Eagle Point Vineyard in Mendocino County which sits at 1600 feet elevation. The Sonoma Mountain vineyards nestle on a northwestern slope, where mornings are typically brisk and often blanketed with fog. Warm summers and cool winters bless this region with fairly mild weather throughout the year.

VINTAGE NOTES The 2009 harvest was fantastic throughout California. Abundant spring rains and a temperate growing season produced excellent fruit quality. The beautiful Indian summer weather that followed mild rain in early October allowed the grapes to reach optimum maturity.

WINEMAKER'S NOTES Our Sonoma Mountain Cabernet Sauvignon is aged for twenty-six months in French oak barrels—40 percent in new oak barrels and 60 percent in 1–4 year old oak barrels. This hearty, bold Cabernet has a deep ruby hue with rich aromas of cedar, plum and festive Christmas spices with a background of vanilla oak. An elegant wine with layers of dark chocolate, toast, deep black cherry and smoke give the wine great depth and balance. The concentrated and well-integrated flavors of this cool-climate Cabernet Sauvignon follow through with a long, rich finish.

FOOD & WINE PAIRING Enjoy our Sonoma Mountain Cabernet Sauvignon with grilled steak rubbed with your favorite spices or sautéed lamb chops and butternut squash.

TECHNICAL NOTES

BRIX AT HARVEST | 24.6

TOTAL ACIDITY | 0.61%

ph | 3.54

ALCOHOL | 14.2%

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | July 2011