

MARTIN RAY
WINERY

2009

*Cabernet
Sauvignon*

SONOMA
COUNTY

TECHNICAL NOTES

VARIETAL

100% Cabernet Ssuvignon

RELEASE DATES

October 2011

BRIX AT HARVEST

25.1

TOTAL ACIDITY

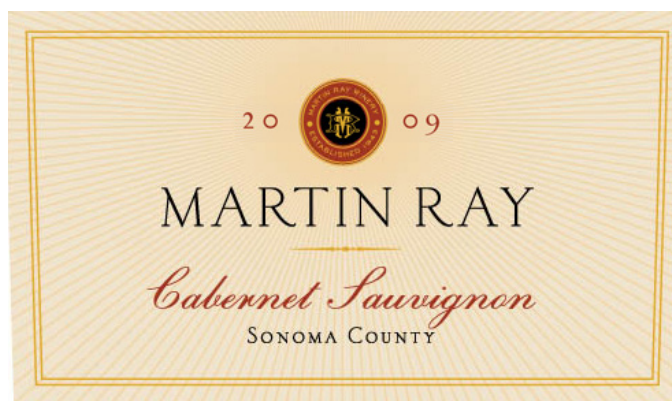
0.63%

ph

3.69

ALCOHOL

14.8%



Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2009 Martin Ray Sonoma County Cabernet Sauvignon come from selected vineyards in the Sonoma County area, primarily the Alexander Valley appellation. Rich, deep flavors emerge from these grapes, affected by temperate weather, fog and a coastal influence. The climate and diverse soils in this region provide optimal growing conditions for the grapes.

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 goal is to allow the wine to develop its own depth and distinctive characteristics. Destemmed, whole berries are "cold soaked" for four days in open top fermenters, fermented to dry and left for seven days of heated maceration. Twelve months of aging in French oak barrels develops a rounder, creamier texture in the wine. Soft, sweet clove overtones back aromatics thick with smoky vanilla and a whisper of anise. This pretty and intense wine with a nice, luscious mouth-filling character is full of dark, lightly smoked, sweet fruit, layered with rich texture and a mellow tannic backbone.

FOOD & WINE PAIRING Pair our Cabernet Sauvignon with a dish of roasted rack of lamb topped with fresh mint and Dijon Mustard, or your favorite cut of steak.

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