

MARTIN RAY WINERY

2009

Cabernet Sauvignon

NAPA—SONOMA
MENDOCINO

TECHNICAL NOTES

VARIETAL

100% Cabernet Ssuvignon

RELEASE DATES

November 2010

BRIX AT HARVEST

25.1

TOTAL ACIDITY

0.57%

ph

3.73

ALCOHOL

14.2%

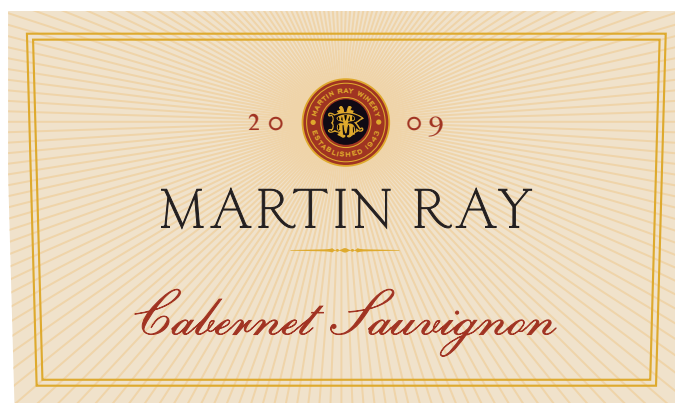
MARTIN RAY WINERY

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Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2009 Martin Ray Napa-Mendocino-Sonoma Counties Cabernet Sauvignon are a superb blend of grapes grown in three distinguished appellations: Napa Valley, Mendocino County and Sonoma County. The Napa Valley component is comprised of vineyards from Rutherford, Stags Leap District, Diamond Mountain District and Mount Veeder where high elevations and volcanic soils result in small, intense berries. The ridge top vineyards in Mendocino County, which are exposed to the maritime influences of the Pacific Ocean, produce grapes with rich color and flavors. The balance comes from vineyards in the Alexander Valley and Sonoma Mountain appellations of Sonoma County, where distinctive flavors and varietal characteristics are influenced by unique soil compositions.

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 7 days of heated maceration. Twelve months of aging in French oak barrels develops a rounder, creamier texture in the wine. Soft vanilla overtones back aromatics thick with ripe plum and black currant fruit. This bright and robust wine with superb balance and structure is full of lush plum and cherry flavors, layered with soft, elegant fruit, 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.