



MARTIN RAY 2009 RESERVE

Synthesis

NAPA VALLEY

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

—MARTIN RAY



TECHNICAL NOTES

VARIETIES

60% Cabernet Sauvignon
34% Petit Verdot
4% Cabernet Franc
2% Malbec

RELEASE DATE

September 2012

BRIX AT HARVEST

26.5

TOTAL ACIDITY

6.3 g/L

PH

3.70

ALCOHOL

14.6%

THE VINEYARDS *Synthesis* is a blend of some of our favorite mountain vineyards from two world-renowned Napa Valley Sub-appellations—Diamond Mountain and Stags Leap.

The Diamond Mountain grapes are grown in the spectacular Constant-Diamond Mountain Vineyard, which rises to 2100 feet above the Napa Valley floor. The vineyards (which were originally planted in 1895) are nestled on the northeastern slope of the mountain, where mornings are typically brisk and fog-free, while northwesterly winds continually cool the vineyard throughout the long growing season. This unique mountain vineyard site provides a variety of nutrient-rich soils, superior exposure to sunlight and evening cooling. This optimum combination of elements produces small, intensely flavored berries that consequently produce intensely fragrant and flavorful wines.

The Stags Leap grapes are from a collection of tiny vineyard blocks encompassing several row orientations and slopes—all of which are carefully planted to optimize sun exposure. This location is influenced by a distinctive soil composition that consists of old river sediments, which have created a unique blend of loams with a clay-like consistency. This soil condition allows the vines to retain less water, which produces low yields of grapes with great intensity and flavor.

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 Our *Synthesis* is a full-bodied Bordeaux-style blended red wine, which represents the finest expressions of our favorite wines from Napa Valley's 2009 vintage. Our winemaking team hand-selected the best of our individual barrel lots to make up the blend. It received two weeks of cool fermentation in open-topped fermentation tanks, with gentle manual punch downs to gain maximum fruit extraction and minimize tannins. It was then aged for 30 months in carefully selected, top-quality French oak barrels.

TASTING NOTES This gorgeous wine is a rich dark purple color, rimmed with bright ruby. Aromas of ripe dark fruit (plum, cherry and blackberry) are enhanced by vanilla, Crème Brûlée, mincemeat and a whiff of smoke. These aromas continue as flavors with good intensity in the luscious, decadently rich, well-structured mouth.

FOOD & WINE PAIRING Pair our *Synthesis* with Standing Rib Roast, Rack of Lamb, roasted vegetables and sharp, aged cheeses.

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