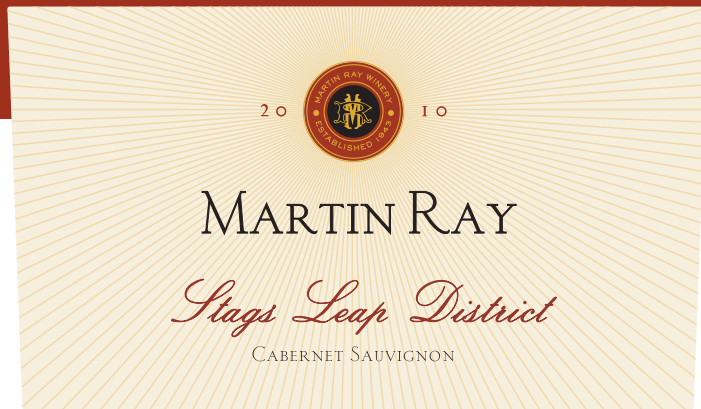




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2010 RESERVE STAGS LEAP DISTRICT CABERNET SAUVIGNON

THE VINEYARDS Our 2010 Cabernet Sauvignon is produced from the renowned vineyards of the Stags Leap District in Napa Valley. The grapes are grown in 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 2010 harvest was one of the most challenging harvests on record. This long, slow, cold season put us about 3–4 weeks behind schedule and left us with a very small window of time to bring in all the fruit. Although the season was difficult, it produced grapes of exceptional quality. Due to moderate ripening at cool temperatures, the grapes had retained good levels of acidity, which resulted in very balanced fruit that achieved ripeness at lower brix. Therefore, we had lower yields of fruit, with optimum alcohol and sugar levels, great color and amazing flavors.

WINEMAKING NOTES After being harvested by hand, the grapes were gently hand-sorted and fermented in small open-top tanks for two weeks at higher temperatures (88°F) to maximize extraction in the wine. This heated maceration technique helps to soften harsh tannins and gives the wine its characteristic lush mouthfeel. The wine was aged for 26 months in French oak (50% of which was aged in newer barrels and 50% was aged in 1–4 year old barrels).

TASTING NOTES This wine is a rich, dark ruby color and abounds with mouthwatering aromas of blackcurrant, blackberry, mocha and a savory wisp of sweet smoke. The mouthfeel is luscious, velvety and rich, with abundant flavors of juicy blackberry, mocha, vanilla and spice, which linger through the finish.

FOOD & WINE PAIRING Pair this elegant, yet approachable Cabernet Sauvignon with a Rib-eye steak, a rustic Ratatouille or even a juicy gourmet hamburger.

TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | September 2012

BRIX AT HARVEST | 26.4

TOTAL ACIDITY | 6.4 g/L

ph | 3.69

ALCOHOL | 14.8%