

# MARTIN RAY WINERY

2010

## *Cabernet Sauvignon*

SONOMA  
COUNTY

### TECHNICAL NOTES

#### VARIETAL

100% Cabernet Ssuvignon

#### RELEASE DATES

February 2012

#### BRIX AT HARVEST

25.8

#### TOTAL ACIDITY

6.2g / L

#### ph

3.58

#### ALCOHOL

14.4%

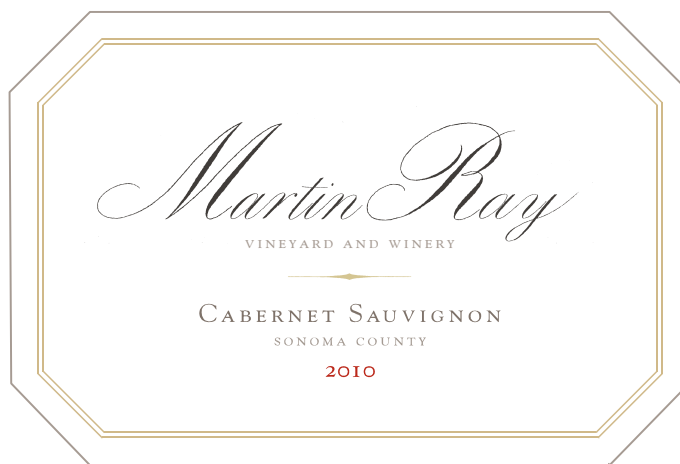
## MARTIN RAY WINERY

2191 LAGUNA ROAD  
SANTA ROSA, CA 95401

(707) 823-2404

FAX (707) 829-6151

MARTINRAYWINERY.COM



*Great wine lights a fire in the soul.*

—MARTIN RAY

**THE VINEYARDS** Our 2010 Sonoma County Cabernet Sauvignon is a true blend of Sonoma County, with fruit sourced from vineyard sites in Dry Creek Valley, Alexander Valley, Chalk Hill, Sonoma Valley and Sonoma Mountain appellations. We appreciate the diversity of fruit characters blended to create a true Sonoma profile.

**VINTAGE NOTES** The 2010 harvest was one of the most challenging 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 have retained good levels of acidity, resulting in very balanced fruit that has achieved ripeness at lower brix. Therefore, we have lower yields of fruit, with optimum alcohol and sugar levels, great color and amazing flavors..

**WINEMAKING NOTES** The grapes we crushed for this blend were fermented in small open topped tanks. Fermentation was initiated after a short cold soak period and lasted about two weeks. Some warm extended maceration was used towards the end of fermentation in order to achieve soft tannins and a supple mouthfeel. It was then pressed and racked to barrels, where it aged for nearly 24 months. We blended several lots with various oak levels (about 40% new French and American oak barrels) to attain a toasty character that would not dominate the ripe fruit flavors

**TASTING NOTES** Classic aromas of black cherry, pipe tobacco, perfumed orange peel and mocha lure the taster into a plush velvety mouthful of consistent flavors.

**FOOD & WINE PAIRING** Pair our elegant, yet approachable Sonoma County Cabernet Sauvignon with a gourmet hamburger or rack of lamb.