

# MARTIN RAY WINERY

2010

*Merlot*

NAPA VALLEY

## TECHNICAL NOTES

### VARIETAL

85% Merlot

15% Cabernet Sauvignon

### RELEASE DATE

October 2011

### BRIX AT HARVEST

24.5

### TOTAL ACIDITY

0.56%

### ph

3.60

### ALCOHOL

14.2%

## MARTIN RAY WINERY

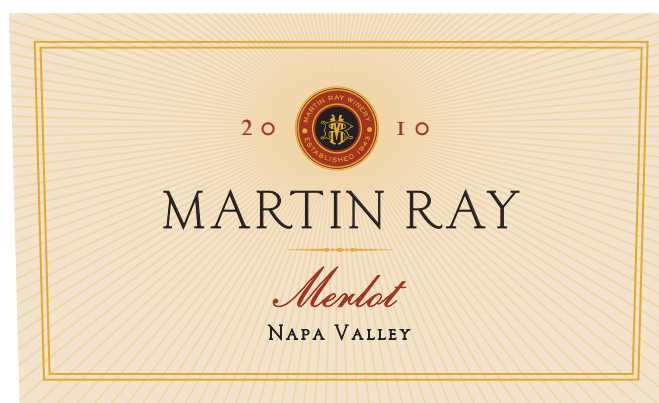
2191 LAGUNA ROAD

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** The grapes for our 2010 Martin Ray Merlot are a unique blend of vineyards carefully selected from the renowned Napa Valley, including grapes from Yountville and Stags Leap District appellations. The sun-drenched vineyards nestled within this region experience typically brisk, fog-free mornings, accompanied by a consistent temperate climate throughout the growing season.

**VINTAGE NOTES** The 2010 harvest was one of the strangest growing seasons on record. This long, slow, cold season had us about 3–4 weeks behind schedule and a small window of time to bring in all the fruit. Although the season has been bizarre, this will be the harvest of “super berries.” Due to moderate ripening at cool temperatures, the grapes have retained good levels of acid so we have very balanced fruit that has achieved ripeness at lower brix. Therefore, we have lower yields of fruit, with lower alcohol and sugar levels, great color and amazing flavors.

**WINEMAKER'S NOTES** Our 2010 Merlot is picked in small batches and then de-stemmed to open-top tanks with maximum whole berries intact. The fruit is then cold-soaked for three days, fermented until dry and kept at an elevated temperature for one week after it is dry before pressing. This Merlot has a vibrant, deep red color highlighted by aromas of ripe cherry, black currant with overtones of vanilla and toffee. Bright at first, with lush, juicy flavors of dark plum and black cherry, layered with cinnamon spice. Finishes full and long with present, but manageable tannins. Aged for twelve months in American and French oak barrels.

**FOOD & WINE PAIRING** A dish of roasted rack of lamb with rosemary or a tri-tip roast would be an excellent match with this Merlot.