

# MARTIN RAY WINERY

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*Pinot Noir*

SANTA BARBARA  
COUNTY

## TECHNICAL NOTES

### VARIETAL

100% Pinot Noir

### RELEASE DATES

April 2011

### BRIX AT HARVEST

24.7

### TOTAL ACIDITY

0.55%

### ph

3.68

### ALCOHOL

14.4%

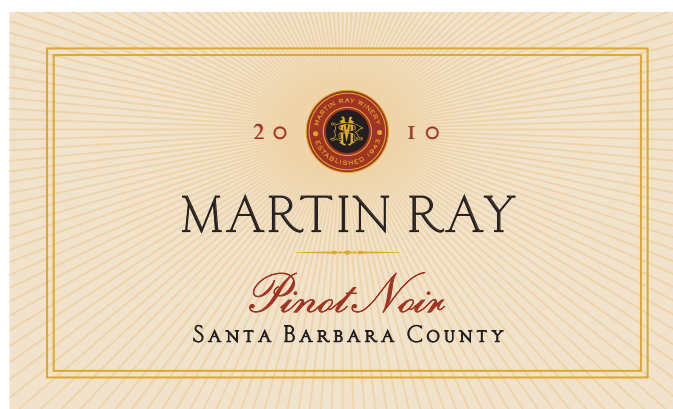
## MARTIN RAY WINERY

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*Great wine lights a fire in the soul.*

—MARTIN RAY

**THE VINEYARDS** The grapes for our Martin Ray 2010 Santa Barbara County Pinot Noir are grown in the Loma Verde Vineyard in the Los Alamos Valley appellation. This east–west running valley opens up to the Pacific Ocean, allowing the inland flow of fog and ocean breezes, making this region one of the coolest viticultural areas in California, with a long, steady growing season. Pinot Noir grapes from this region have intense berry flavors and rich colors due to the many microclimates of the valley.

**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 goal is to allow the wine to develop its own depth and distinctive characteristics. Three days “cold-soaked,” gentle punch-downs, fermented at cool temperatures with native yeasts, and eight months of aging in French oak barrels develops a rounder, creamier texture in the wine. The 2010 Santa Barbara County Pinot Noir has a balanced, ripe aroma profile of juicy, cranberry-raspberry fruit, highlighted by a touch of earthiness. The soft, textured palate of inviting bright cherry is layered with flavors of rhubarb, smoke, forest floor and spice. This Pinot has excellent structure and a full finish.

**FOOD & WINE PAIRING** Try this Pinot Noir paired with poached salmon in cream sauce, pork with mushrooms or roasted Cornish game hen.