

MARTIN RAY WINERY

2010

Dry Rosé

RUSSIAN RIVER
VALLEY

TECHNICAL NOTES

VARIETAL

100% Syrah

RELEASE DATES

January 2011

BRIX AT HARVEST

23.2

TOTAL ACIDITY

0.65%

ph

3.50

ALCOHOL

13.5%

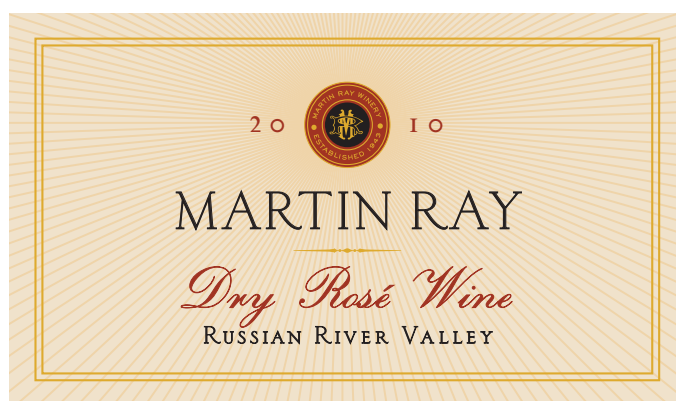
MARTIN RAY WINERY

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Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS Martin Ray 2010 Russian River Valley Dry Rosé is produced from grapes carefully selected from the Russian River Valley in Sonoma County. The Syrah grapes are grown in the Chalk Ridge Vineyard. The Russian River Valley is known for its cool winters and warm summers, with a coastal influence that often brings fog to the area. The fog creates a moist blanket during cold weather and cool relief when the temperature rises.

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, with a small window of time to bring in all the fruit. Although the season has been bizarre, it 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 Russian River Valley Rosé grapes were harvested and crushed, then “cold-soaked” overnight in open-top tanks to concentrate the color and flavors from the skins. The juice (“saigne”) was then drained off and fermented at cool temperatures with Rhone yeasts in stainless steel for three months, but received no malolactic fermentation. After fermentation, the wine was racked, cold-settled and then finished with a screw cap. This Rosé has a beautiful, vibrant color that is intensely hued, and fragrant aromas of ripe strawberry, raspberry, lavender, violet and earthy spice. Elegant silky flavors echo the berry aromatics with a medium-bodied mouth feel, nice acidity and gentle tannins.

FOOD & WINE PAIRING Try our Martin Ray Rosé with bouillabaisse, roast pork, or swordfish steaks with a tomato based sauce.