

# MARTIN RAY WINERY

2 0 1 1

*Merlot*

NAPA VALLEY

## TECHNICAL NOTES

### VARIETAL

95% Merlot  
5% Cabernet Sauvignon

### RELEASE DATE

November 2012

### TOTAL ACIDITY

5.9

### pH

3.63

### ALCOHOL

14.2%

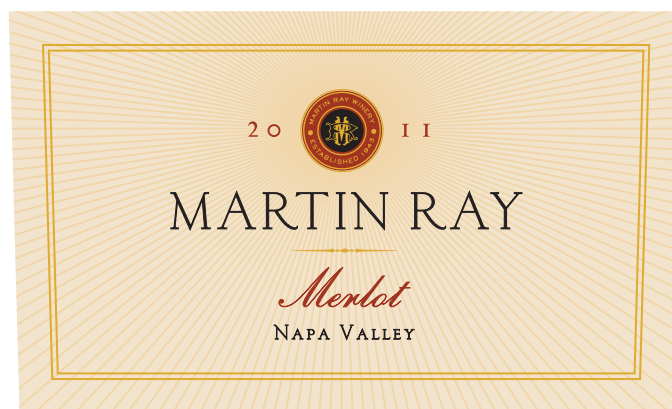
## MARTIN RAY WINERY

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 2011 Martin Ray Napa Valley Merlot come from Gordon and Loney Ranches in Southeastern Napa Valley, as well as and Connie's Vineyard in Calistoga. This appellation is characterized by long, warm days and cool, breezy evenings and an overall temperate climate. These ideal conditions allow the grapes a nice, long hang-time, resulting in optimum ripeness with balanced acidity.

**VINTAGE NOTES** The 2011 harvest was a year of gradual ripening and longer than usual hang times for all varieties due to the unseasonable weather. The tannins are not quite as robust as 2010 and on the softer side, yet the wines are still very defined and structured. This vintage produced low alcohol percentages, nice acid balance and low crop yields which led to concentrated, intense berries.

**WINEMAKER'S NOTES** Our 2011 Merlot was picked in small batches and then de-stemmed to open-top tanks with maximum whole berries intact. The fruit was then cold-soaked for three days, fermented until dry and underwent a warm extended maceration for one week after finishing fermentation. It was then pressed and aged for twelve months in American and French oak barrels.

**TASTING NOTES** This Merlot has mouthwatering aromas of cherry, blackberry, spice box, cedar and rose potpourri, which give way to a silken mouthful of consistent flavors that linger through the finish.

**FOOD & WINE PAIRING** Pair our Merlot with roasted pork loin with a cherry glaze, seared Ahi tuna or a good gourmet hamburger.