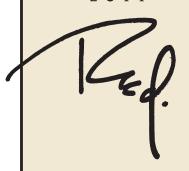
MARTIN RAY WINERY

2 O I I



TECHNICAL NOTES

VARIETIES

50% Zinfandel

40% Syrah

10% Cabernet Sauvignon

RELEASE DATE

July 2012

BRIX AT HARVEST

24.2°

TOTAL ACIDITY

0.6.3g/L

ph

3.58

ALCOHOL

13.9%

MARTIN RAY WINERY

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THE VINEYARDS For our 2011 Red, we were fortunate to source grapes from some warmer-climate North Coast vineyards for optimal ripeness—a big achievement for any grapes harvested during the 2011 vintage. When we combined the fruit from these vineyards, each area's unique terroir added delicious layers to the final blend—a classic Dry Creek Zinfandel vineyard near Healdsburg provided bright berry flavors and ripe, juicy fruit; the Syrah was grown in Mendocino County in a warm area, which provided its good, meaty backbone; and the small amount of Cabernet Sauvignon grapes were grown on the benchland edges of Dry Creek Valley.

VINTAGE NOTES The harvest of 2011 was very challenging, because a long, rainy spring postponed the normal growing season. When summer finally arrived, temperatures rarely rose above 90°F, stalling ripening even more. Fortunately, September ushered in a warm Indian summer and the grapes were able to attain peak ripeness and acidity (albeit a bit late), which resulted in intensely flavored fruit with balanced acidity.

WINEMAKING NOTES After carefully hand-picking the fruit, we cold soaked it for two days, then fermented it to dryness in temperature controlled stainless steel tanks to retain its intense fruit and spice aromas and flavors. We then aged the wine in French and American oak barrels. Minimal handling allows the finished wine to show off layers of complex aromas and flavors.

TASTING NOTES Black cherry, candied orange peel and peppery, spicy aromas delight the nose. The mouth is medium-bodied and supple and loaded with black fruit and spice flavors. This easy-drinking red wine is almost too quaffable!

FOOD & WINE PAIRING Pair this food-friendly red wine with BBQ ribs, roasted vegetables and hearty cheeses.