

MARTIN RAY WINERY

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Rosé of Pinot Noir

RUSSIAN RIVER
VALLEY

TECHNICAL NOTES

VARIETAL

100% Pinot Noir

RELEASE DATES

February 2012

BRIX AT HARVEST

23.2

TOTAL ACIDITY

0.70%

ph

3.26

RESIDUAL SUGAR

5.5

ALCOHOL

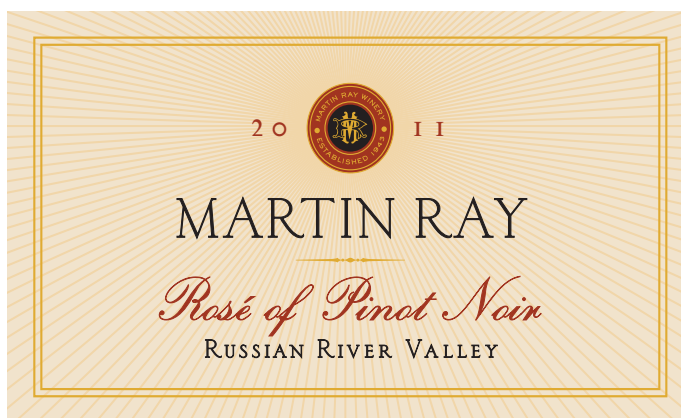
13.9%

MARTIN RAY WINERY

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Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The Martin Ray 2011 Russian River Valley Rosé of Pinot Noir is produced from selected vineyards in the acclaimed cool climate Russian River Valley wine region in Sonoma County. These vineyards produce grapes of exceptional quality and berries with bright flavors and beautiful color. Grapes harvested from the rolling hills of the Russian River Valley offer a wide range of flavors and fruit characteristics due to the microclimates created in the valley landscape with a maritime influence.

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

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 light pink and coral hue, and fragrant aromas of ripe wild strawberry with raspberry elegance, creamy yet fresh with crisp acidity. Elegant silky flavors echo the berry aromatics with excellent balance and nice mouth-filling texture.

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