Martin Ray winery

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Pinot Noin

Russian River Valley

TECHNICAL NOTES

VARIETY 100% Pinot Noir

RELEASE DATES April 2013

BRIX AT HARVEST 24.6

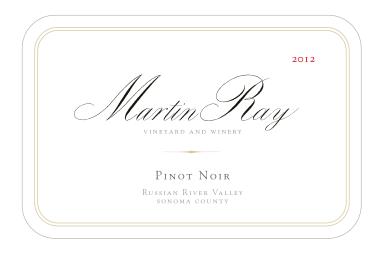
TOTAL ACIDITY 5.5g/L

pH 3.68

alcohol 14.4%

MARTIN RAY WINERY

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Great wine lights a five in the soul. -MARTIN RAY

THE VINEYARDS The grapes for this wine were grown in Russian River vineyards that we have sourced from in the past, as well as some vineyards that are new to our program. We have many long-term relationships with the growers, and the locations of the vineyards are optimum. Most of the vineyard sites are very near our winery in the Laguna and Green Valley areas. The combination of excellent soil and cool growing climate in this region is ideal for Pinot Noir.

VINTAGE NOTES The 2012 vintage was widely acclaimed as one of the most ideal growing seasons during the last decade. Consistently moderate weather throughout the season yielded balanced chemistry in the grapes and a bountiful crop. Good fruit set in the spring resulted in heavy crops (30–50% more than the previous year!), so more thinning was required in some of our vineyards. The clusters were heavy, but the berries were surprisingly small, which produced concentrated flavors and aromas.

WINEMAKING NOTES Our Russian River Valley Pinot Noir was harvested early in the cool mornings of September, hand-sorted and de-stemmed, and then moved to small, open top stainless steel tanks. Once in the tanks, it fermented at moderate temperatures and received gentle cap management throughout fermentation. Once dry, this wine was pressed off, settled for two days, then racked into barrels for malolactic fermentation.

TASTING NOTES This is a classic Russian River Valley Pinot Noir with bright acidity and fresh fruit balance. Mouthwatering aromas of strawberry, black cherry, toffee and Asian spices give way to a silky, juicy mouthful of cherry, cranberry and spice flavors. Long, delicious finish.

FOOD & WINE PAIRING Pair this vibrant, silky Pinot Noir with grilled salmon, mushroom risotto or creamy butternut squash soup.