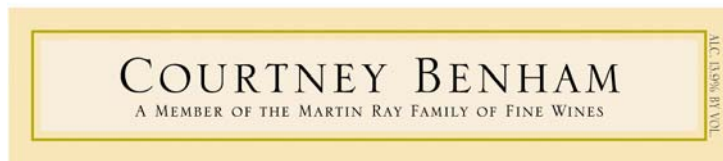


COURTNEY BENHAM WINERY
2004 PINOT NOIR
NAPA-SONOMA-MENDOCINO
COUNTIES



TECHNICAL NOTES

Varietal: 99% Pinot Noir,
1% Sangiovese
Brix at Harvest: 25.4°
Alcohol: 14.2%
Total Acidity: 0.56
pH: 3.78

Quantity produced: 1,000 cases

VINEYARD NOTES

The 2004 Pinot Noir is a superb blend of grapes grown in three distinguished appellations: Napa Valley, Sonoma Mountain and Mendocino County. The Napa Valley component comes from the valley floor where the grapes receive superior sun exposure and benefit from various types of soil. The Sonoma Mountain vineyards yield grapes with deep color, firm tannins and complexity. The balance comes from ridge top vineyards in Mendocino, where the maritime influence of the Pacific Ocean allows the grapes to develop rich color and flavors.

WINE NOTES

This brilliant, deep ruby red Pinot Noir is rich and smooth with lush flavors of vanilla and berry followed by a long, lingering finish. Aromas of raspberry and strawberry entice the taste buds with hints of luscious vanilla. Rich, creamy flavors of raspberry and vanilla carry through with a full fruit finish.

FOOD AND WINE PAIRING

Try turkey risotto with dried cranberries, Jack cheese and fresh sage or roast pork to pair with this Pinot Noir.

On-premise/restaurant: \$35-60

Off-premise/retail: \$15-30

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