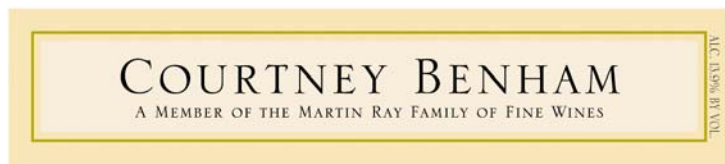


**COURTNEY BENHAM WINERY
2002 CABERNET SAUVIGNON
SONOMA COUNTY**



TECHNICAL NOTES

Varietal: 93% Cabernet Sauvignon,
7% Cabernet Franc
Brix at Harvest: 26.4°
Alcohol: 14.8%
Total Acidity: 0.65
pH: 3.64
Quantity produced: 900 cases

VINEYARD NOTES

The 2002 Cabernet Sauvignon is produced from grapes carefully selected from some of Sonoma County's finest Cabernet Sauvignon vineyards. The majority of the grapes are sourced from the Rockpile appellation and select Sonoma Mountain vineyards. We source premium fruit and apply superior winemaking techniques to produce wines which embody the best Sonoma County has to offer.

WINE NOTES

Rich cherry and black currant aromas lure you in, with light overtones of luscious plum and cherry. This Cabernet Sauvignon is abundant with concentrated fruit flavors and nicely balanced with a little spice, smooth cherry, ripe plum and creamy oak and vanilla accents that lead to a pleasant finish.

FOOD AND WINE PAIRING

Beef with tomato and red wine sauce or roast beef would pair nicely with this Cabernet Sauvignon.

On-premise/restaurant: \$35-60

Off-premise/retail: \$15-30

MARTIN RAY WINERY • 2191 LAGUNA ROAD • SANTA ROSA, CA 95401

(707) 823-2404 • FAX (707) 829-6151 • WWW.MARTINRAYWINERY.COM