



**COURTNEY BENHAM WINERY  
2003 CABERNET SAUVIGNON  
STAG'S LEAP DISTRICT**

**TECHNICAL NOTES**

Varietal: 88% Cabernet Sauvignon,  
10% Merlot, 2% Cabernet Franc

Brix at Harvest: 24.6°

Alcohol: 13.9%

Total Acidity: 0.61

pH: 3.72

Quantity produced: 1,100 cases

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**VINEYARD NOTES**

The 2003 Cabernet Sauvignon is produced from the renowned vineyards of the Stag's Leap District in Napa Valley. The grapes grown in this region are influenced by the distinctive soil composition that consists of old river sediments which have created a unique blend of loams with a clay-like consistency. The soil condition allows the vines to retain less water which produces low yields of grapes with great intensity and flavor.

**WINE NOTES**

A rich, dark ruby color leads you to a soft entry of the ripe fruit forward structure of this wine. Abundant aromas of plum and black currant will seduce and satisfy your palate with concentrated flavors. The fruit is integrated with smooth, creamy oak flavors and has a rich, lingering finish.

**FOOD AND WINE PAIRING**

Our Cabernet Sauvignon would be a pleasant match with Cajun style pan-blackened steak.

On-premise/restaurant: \$35-60

Off-premise/retail: \$15-30

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