

MARTIN RAY
WINERY
2006

Pinot Noir

SANTA BARBARA
COUNTY

TECHNICAL NOTES

VARIETAL

100% Pinot Noir

RELEASE DATES

June, 2007

BRIX AT HARVEST

25.0

ALCOHOL

14.2%

TOTAL ACIDITY

0.60%

PH

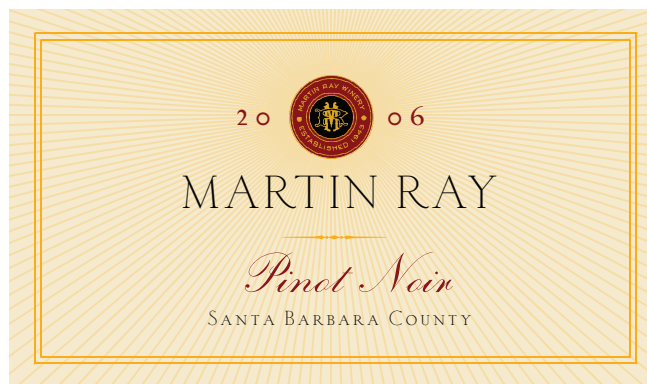
3.78

QUANTITY PRODUCED

14,440 cases

MARTIN RAY
WINERY

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Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The Martin Ray 2006 Santa Barbara County Pinot Noir is a striking blend of grapes grown in the cool coastal area of the Santa Maria Valley and the Los Alamos appellations. The east-west running valley opens up to the Pacific Ocean, allowing the inland flow of fog and ocean breezes, making this region one of the coolest viticultural areas in California, with a long, steady growing season. Pinot Noir grapes from this region have intense berry flavors and rich colors due to the many microclimates of the valley.

VINTAGE NOTES The 2006 harvest was an excellent vintage for Santa Barbara County. After a cool, wet spring, the vintage moved along quite slowly. This longer than normal ripening period allowed the vines to produce mature, intense fruit without high sugars.

WINEMAKER'S NOTES When it comes to Pinot Noir, we apply traditional Burgundian winemaking techniques. The key to our winemaking is the "intuitive" approach of understanding when to step back and not to over manipulate the wine. Our goal is to allow the wine to develop its own depth and distinctive characteristics. The 2006 Pinot Noir has a brilliant garnet color and aromas of berries and vanilla. The palate is full and sensual with ripe raspberry and strawberry, elegantly balanced with vanilla. The mouth boasts creamy, supple texture and opulent fruit, fused with smooth but bright flavors on the finish.

FOOD AND WINE PAIRING Try this Pinot Noir paired with poached salmon in cream sauce or pork with mushrooms.