



*A mountain vineyard is the most beautiful site on earth.* —MARTIN RAY

**THE VINEYARDS** The grapes for Martin Ray Diamond Mountain Cabernet Sauvignon are grown on the spectacular Diamond Mountain Vineyard, which rises to 2200 feet elevation above the Napa Valley floor. The vineyards nestle on a northeastern slope, where mornings are typically brisk and fog-free, while northwesterly winds continue to cool the vineyard throughout the growing season. This unique mountain vineyard site provides a variety of soils, superior sun exposure and nighttime cooling; producing small, intense, full-flavored berries.

**VINTAGE NOTES** The 2002 harvest was one of the finest growing seasons in the last decade. Average rainfall, moderate temperatures and consistent weather patterns during the year created the perfect scenario for the fruit to ripen and reach full maturity. Our winemaker is enthusiastic about the depth and intensity of the flavors, vivid colors, and well-developed tannin structure in the wines from this vintage.

**WINEMAKER'S NOTES** The winemaking methods used in creating our Cabernet Sauvignon are the same as those perfected by the legendary Martin Ray over sixty years ago. Although labor intensive, these traditional techniques produce distinctly enhanced flavors and texture in our wines. Two weeks of open-topped fermentation and hand-punch down are time-honored winemaking practices that create rich structure in the wine. Minimal SO<sub>2</sub> usage preserves fruit intensity and enhances the rich, round tannins. Thirty months in French oak, 50 percent in new oak barrels and 50 percent in one year old oak barrels, intensify the complexity and character of the wine. Our Diamond Mountain Cabernet Sauvignon is a tightly wound wine with a rich, concentrated structure and layers of well-integrated flavors. Enticing aromas and flavors of sumptuous cherries, black currants and ripe plums are accented by hints of vanilla oak that lead to a smooth, full finish.

## TECHNICAL NOTES

VARIETAL | 85% Cabernet Sauvignon, 15% Merlot

HARVEST DATES | September 24–27, 2002

BRIX AT HARVEST | 24.5°

ALCOHOL | 13.8%

TOTAL ACIDITY | 0.58

PH | 3.72

QUANTITY PRODUCED | 1,000 cases

MARTIN RAY WINERY 2191 LAGUNA ROAD SANTA ROSA CA 95401  
(707) 543-7199 FAX (707) 543-7047 MARTINRAYWINERY.COM