



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

2003 DIAMOND MOUNTAIN DISTRICT CABERNET SAUVIGNON

THE VINEYARDS The grapes for our Martin Ray Diamond Mountain District Cabernet Sauvignon are grown on the spectacular Constant-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 2003 vintage endured unpredictable weather, resulting in a challenging wine growing season. With warm days and unseasonable rain, the spring and early summer months were difficult for the vines. With lower yields and the fruit being able to hang longer on the vine, our winemaker is enthusiastic about the fruit intensity and the depth of the flavors in the wine.

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 or open-topped fermentation and hand-punch down are time-honored winemaking practices that create rich structure in the wine. Minimal SO₂ 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 long, rich finish.

FOOD & WINE PAIRING Pair our elegant Diamond Mountain Cabernet Sauvignon with your favorite hearty beef stew, rib roast or roast prime rib with peppercorns.

TECHNICAL NOTES

VARIETAL | 87% Cabernet Sauvignon
13% Merlot

RELEASE DATE | October 15, 2006

BRIX | 25

TOTAL ACIDITY | 0.59%

PH | 3.76

ALCOHOL | 14.3%

QUANTITY PRODUCED | 840 cases

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