



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

THE VINEYARDS The Martin Ray Santa Cruz Mountains Cabernet Sauvignon is the union of three distinguished vineyards: Cooper-Garrod Vineyards, Fellom Ranch, and Dorcich Vineyard. The Cooper-Garrod Vineyard soil composition is made up of adobe clay mixed with gravel. On the Fellom Ranch, located on Monte Bello Ridge, the shallow, stony soils control vine growth, resulting in smallish berries with intense flavors and structure. Dorcich Vineyards is located near the Fellom Ranch and offers berries with rich, concentrated fruit flavors. These mountaintop vineyards are privileged with morning and evening fog, due to maritime influences from the San Francisco Bay. These idyllic conditions lengthen the growing season, allowing grapes to reach maturity with deep color and concentrated flavors.

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 After being hand-harvested, the grapes follow the meticulous winemaking techniques perfected by Martin Ray over sixty years ago. The grapes are gently crushed and fermented in open-top tanks for two weeks, creating rich structure in the wine. Minimal sulfur dioxide usage preserves fruit intensity and enhances the rich, round tannins. French oak barrels; 40 percent in new oak barrels, 30 percent in one-year old oak barrels and 30 percent in two-year old oak barrels; intensify the complexity and character of the wine. Although labor intensive, these techniques produce superbly enhanced flavors and textures in our wines. The Santa Cruz Mountains Cabernet Sauvignon is a distinctive wine with beautiful balance and solid structure. Inviting, elegant aromas of vanilla and spice lead to lush flavors of blackberry and plum, finishing with a lingering whisper of toasty oak. Due to its unique style, this wine will maintain interest and liveliness for years to come.

TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon
HARVEST DATES | October 2–4, 2002
BRIX AT HARVEST | 25.3°
ALCOHOL | 14.4%

TOTAL ACIDITY | 0.60
PH | 3.70
QUANTITY PRODUCED | 1,000 cases

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