



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

2003 SONOMA MOUNTAIN CABERNET SAUVIGNON

THE VINEYARDS The grapes for the Martin Ray 2003 Sonoma Mountain Cabernet Sauvignon are grown on the slopes of Van der Kamp vineyard, which rises to 1400 feet elevation on Sonoma Mountain above the valley floor. A small percentage of the grapes for this wine are also selected from the Eagle Point vineyard in Mendocino County which sits at 1600 feet elevation. The vineyards nestle on a northwestern slope, where mornings are typically brisk and often blanketed with fog. Warm summers and cool winters bless this region with fairly mild weather throughout the year.

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 Our Sonoma Mountain Cabernet Sauvignon is aged for 30 months in new French oak barrels. This hearty, bold Cabernet has a deep garnet hue with rich aromas of black cherries, luscious chocolate and an underlying whisper of black currant. The rich, concentrated flavors include abundant layers of ripe cherries and black currants covered in vanilla cream, leading to a long, full finish.

FOOD & WINE PAIRING Enjoy our Sonoma Mountain Cabernet Sauvignon with grilled steak topped by your favorite spices or sautéed lamb chops and squash.

TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon
RELEASE DATE | October 15, 2006
BRIX | 27.4

TOTAL ACIDITY | 0.62%
PH | 3.67
ALCOHOL | 15.6%
QUANTITY PRODUCED | 600 cases

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