

MARTIN RAY WINERY

2011

Cabernet Sauvignon

SONOMA
COUNTY

TECHNICAL NOTES

VARIETAL

85% Cabernet Sauvignon
10% Merlot
5% Primitivo, Malbec &
Petit Verdot

RELEASE DATES

July 2013

BRIX AT HARVEST

24.5°

TOTAL ACIDITY

6.30g / L

pH

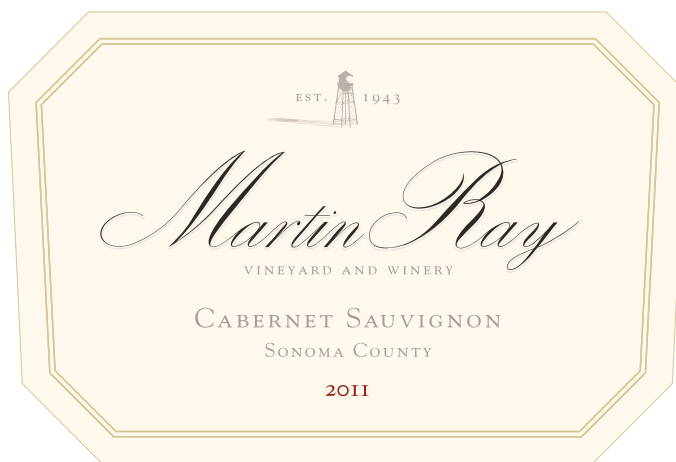
3.65

ALCOHOL

13.9%

MARTIN RAY WINERY

2191 LAGUNA ROAD
SANTA ROSA, CA 95401
(707) 823-2404
FAX (707) 829-6151
MARTINRAYWINERY.COM



Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS Our 2011 Sonoma County Cabernet Sauvignon was sourced from warmer vineyard sites in Alexander Valley, Dry Creek Valley and Sonoma Mountain appellations. These are some of our favorite areas for growing Cabernet Sauvignon in Sonoma County, with these particular vineyards boasting warm sunny days and cool nights.

VINTAGE NOTES The harvest of 2011 was very challenging, because a long, rainy spring postponed the normal growing season. When summer finally arrived, temperatures rarely rose above 90°F, stalling ripening even more. Fortunately, September ushered in a warm Indian summer and our Cabernet Sauvignon was able to attain peak ripeness and acidity (albeit a bit late), which resulted in intensely flavored fruit with balanced acidity.

WINEMAKING NOTES All of our Sonoma County Cabernet was harvested early in the cold mornings, then destemmed and moved to small, open top stainless steel tanks. There it fermented at moderate temperatures and macerated on the skins for an extended period of time. The wine was pressed off, settled 2 days and then racked to barrels for malolactic fermentation. This Cabernet spent 14 months aging in oak barrels and in tank; 45% new oak was used, half of that being American and half French oak.

TASTING NOTES Classic aromas of ripe cherry, pipe tobacco, cedar, spice and cola lure the taster to candied cherry flavors, finishing with soft leather and rich blackberry and plum.

FOOD & WINE PAIRING Pair our elegant, yet approachable Sonoma County Cabernet Sauvignon with a gourmet hamburger or rack of lamb.