



# COURTNEY BENHAM

2011

## CABERNET SAUVIGNON

NAPA VALLEY

### TECHNICAL NOTES

#### VARIETAL

95% Cabernet Sauvignon

5% Merlot

#### RELEASE DATE

December 2012

#### TOTAL ACIDITY

5.8

#### pH

3.60

#### ALCOHOL

13.9%

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20  11

# COURTNEY BENHAM

CABERNET SAUVIGNON  
NAPA VALLEY

*Great wine lights a fire in the soul.*

—MARTIN RAY

**THE VINEYARDS** The grapes for our 2011 Napa Valley Cabernet Sauvignon came from the central and south-central (90% from Tall Trees Vineyard in Yountville and 10% Pine Ridge Vineyard in Stags Leap District) part of the Napa Valley, a region famous for producing top-quality Cabernet Sauvignon.

**VINTAGE NOTES** The 2011 harvest was a year of gradual ripening and longer than usual hang times for all varieties due to the unseasonable weather. The tannins are not quite as robust as 2010 and on the softer side, yet still very defined and structured. This vintage produced low alcohol percentages, nice acid balance and low crop yields which led to concentrated, intense berries.

**WINEMAKER'S NOTES** Our 2011 Napa Valley Cabernet Sauvignon was picked in small batches and then de-stemmed to open-top tanks with maximum whole berries intact. The fruit was then cold-soaked for three days, fermented until dry and underwent a warm extended maceration for one week after finishing fermentation. It was then pressed off and aged for twelve months in French, American and Hungarian oak barrels.

**TASTING NOTES** This Cabernet Sauvignon is intensely aromatic, with layered scents of Christmas spices, cedar and black cherry. It has good structure, with balanced flavors of black fruit and spice, which linger through the long finish.

**FOOD AND WINE PAIRING** Pair our Cabernet Sauvignon with Prime Rib, hearty, tomato-based pastas and sharp cheeses.