



COURTNEY BENHAM

2011

LUCCA RED

NORTH COAST

TECHNICAL NOTES

VARIETAL

- 50% Syrah
- 30% Zinfandel
- 10% Cabernet Sauvignon
- 10% Merlot

RELEASE DATE

November 2012

TOTAL ACIDITY

5.9

pH

3.60

ALCOHOL

13.9%

MARTIN RAY WINERY

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20  11

COURTNEY BENHAM

LUCCA RED WINE
NORTH COAST

Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2011 Lucca Red came from some of the best grape growing regions in California's North Coast Appellation—70% of the grapes came from West Dry Creek Valley, 20% of the grapes came from Mendocino County and 10% of the grapes came from Alexander Valley. All of these appellations are known for their warm, temperate climates, which produce grapes (and subsequently wines) with great balance and intense aromatics and flavors.

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 the wine is 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 Lucca Red 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 hearty, yet elegant red wine blend exhibits seductive scents of ripe plum, black cherry and toasty vanilla, which are enhanced by peppery spice notes.

FOOD AND WINE PAIRING Pair our Lucca Red with rustic dishes, like beef stew, roasted fall vegetables and Potatoes Au Gratin.