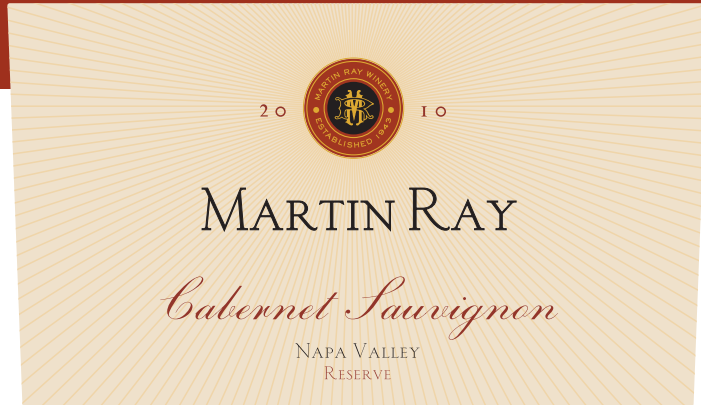




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2010 NAPA VALLEY RESERVE CABERNET SAUVIGNON

THE VINEYARDS The grapes for our Martin Ray Napa Valley Reserve Cabernet Sauvignon are grown in some of the most notable Cabernet Sauvignon producing areas in the Napa Valley—60% are from Rutherford, 25% are from Oakville and 15% are from Calistoga. This diversity in vineyard areas produces grapes with intense aromas and flavors characteristic to each of these unique terroirs.

VINTAGE NOTES The 2010 harvest was one of the most challenging harvests on record. This long, slow, cold season put us about 3-4 weeks behind schedule and left us with a very small window of time to bring in all the fruit. Although the season was difficult, it produced grapes of exceptional quality. Due to moderate ripening at cool temperatures, the grapes have retained good levels of acidity, resulting in very balanced fruit that has achieved ripeness at lower brix. Therefore, we have lower yields of fruit, with optimum alcohol and sugar levels, great color and amazing flavors.

WINEMAKING NOTES Our Napa Valley Reserve Cabernet Sauvignon was crafted using the classic, labor-intensive winemaking techniques which result in the distinctly enhanced flavors and textures that consistently characterize our wines. It was cold-soaked for 4 days, and then spent two weeks in open-topped fermenters, where it was gently punched down by hand. It was then aged for 18 months in 45% new (mostly French, with a touch of American) oak barrels.

TASTING NOTES Mouthwatering aromas of plum, black cherry, rose petal, spicy cedar and sweet smokiness from the barrels lure the taster into a decadently rich, velvety mouthful of ripe black fruit and seductive spice flavors, all enhanced by a whiff of savory smoke. These flavors linger through the long, delicious finish, begging for another sip, and another . . .

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

TECHNICAL NOTES

BRIX AT HARVEST | 25.2°

TOTAL ACIDITY | 6.3 g/L

pH | 3.67

VARIETY | 100% Cabernet Sauvignon

RELEASE DATE | September 2012

ALCOHOL | 14.5%