

MARTIN RAY  
WINERY

2012

*Sauvignon  
Blanc*

NAPA VALLEY

TECHNICAL NOTES

VARIETY

100% Sauvignon Blanc

RELEASE DATE

April 2013

BRIX AT HARVEST

23.5°

TOTAL ACIDITY

6.2g/L

ph

3.29

ALCOHOL

??%

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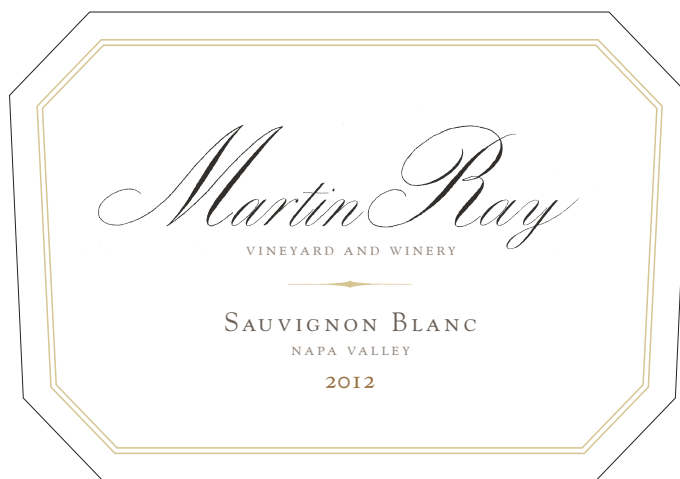
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*Great wine lights a fire in the soul.*

—MARTIN RAY

**THE VINEYARDS** We source our Sauvignon Blanc grapes from various Napa Valley vineyards, because of their unique flavor profile. This region is warmer than the Russian River Valley and tends to produce Sauvignon Blanc with abundant tropical and stone fruit aromatics and flavors, coupled with rich textures in the mouth.

**VINTAGE NOTES** The 2012 vintage was widely acclaimed as one of the most ideal growing seasons during the last decade. Consistently moderate weather throughout the season yielded balanced chemistry in the grapes and a bountiful crop. Good fruit set in the spring resulted in heavy crops (30–50% more than the previous year!), so more thinning was required in some of our vineyards. The clusters were heavy, but the berries were surprisingly small, which produced concentrated flavors and aromas.

**WINEMAKING NOTES** We picked the grapes at the peak of ripeness, between September 18th and October 20th. We gently pressed the fruit and cold settled it for two days, and then racked it to temperature-controlled stainless steel tanks. Once in the tanks, we fermented it at cool temperatures with yeast strains specially chosen for the lively aromatic profiles that they exhibit. This wine has no oak influence and malolactic fermentation was suppressed in order to maintain bright, delicate aromas and flavors.

**TASTING NOTES** Enticing aromas of peach, pineapple, lime zest and orange blossom continue as flavors in the rich, yet juicy mouth. Long, delicious finish.

**FOOD & WINE PAIRING** Pair with delicate seafood dishes, Sushi, and crisp green salad with vinaigrette dressing.