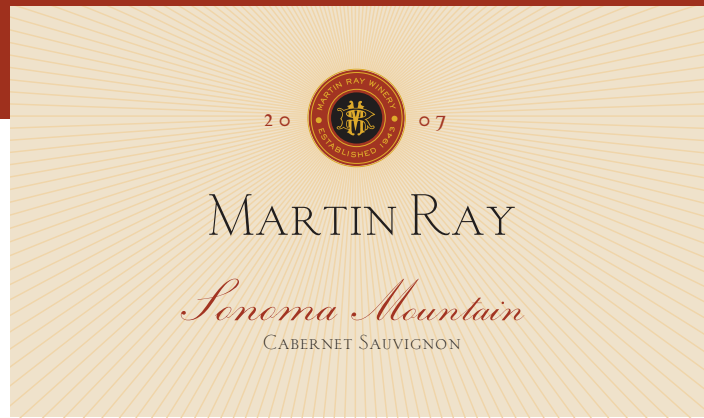




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2007 RESERVE SONOMA MOUNTAIN CABERNET SAUVIGNON

THE VINEYARDS The grapes for our Martin Ray Sonoma Mountain Cabernet Sauvignon are grown on the slopes of Van der Kamp Vineyard, which rises 1400 feet above the valley floor on Sonoma Mountain. A small percentage of the grapes for this wine are also selected from the Eagle Point vineyard in Mendocino County which sits at 1600 feet elevation. The vineyards nestle on a northwestern slope, where mornings are typically brisk and often blanketed with fog. Warm summers and cool winters bless this region with fairly mild weather throughout the year.

VINTAGE NOTES The 2007 harvest was a week or so earlier, but fairly quick, compact and with lower crop yields. Early winter rainfall led to an even growing season with moderate weather conditions throughout the year. Although crop size was down, we harvested beautiful fruit which will produce wines with great intensity.

WINEMAKER'S NOTES Our Sonoma Mountain Cabernet Sauvignon is aged for thirty months in French oak barrels—40 percent in new oak barrels and 60 percent in 1–4 year old oak barrels. This hearty, bold Cabernet has a deep ruby hue with rich aromas of black cherries and plum with overtones of vanilla. Layers of elegant dark fruits are rich and give the wine great depth. The very concentrated and well-integrated flavors of black cherry fill the palate and follow through with a long, rich finish.

FOOD & WINE PAIRING Enjoy our Sonoma Mountain Cabernet Sauvignon with grilled steak rubbed with your favorite spices or sautéed lamb chops and butternut squash.

TECHNICAL NOTES

BRIX AT HARVEST | 24.6

TOTAL ACIDITY | 0.61%

ph | 3.56

ALCOHOL | 14.3%

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | April 2010