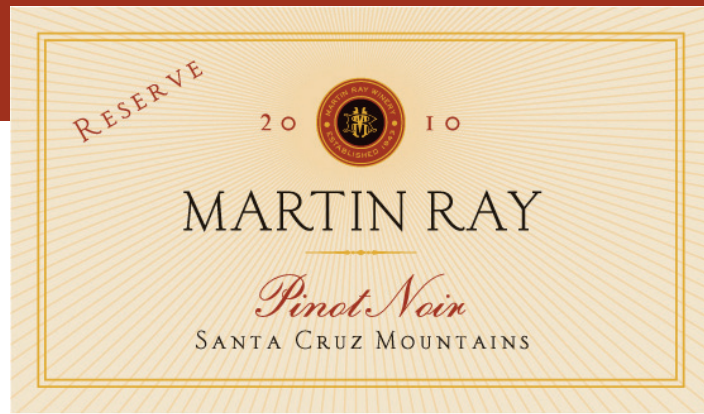




*A mountain vineyard  
is the most beautiful  
sight on earth.*  
—MARTIN RAY



## MARTIN RAY 2007 RESERVE SANTA CRUZ MOUNTAINS CABERNET SAUVIGNON

**THE VINEYARDS** The grapes for our Martin Ray 2010 Santa Cruz Mountains Reserve Pinot Noir are a unique blend of vineyards carefully selected from the cool Santa Cruz Mountains appellation. These mountaintop vineyards are privileged with morning and evening fog, due to the maritime influences from the San Francisco Bay. These idyllic conditions lengthen the growing season, allowing grapes to reach maturity with deep color and concentrated flavors.

**VINTAGE NOTES** The 2010 harvest was one of the strangest growing seasons on record. This long, slow, cold season had us about 3–4 weeks behind schedule and a small window of time to bring in all the fruit. Although the season has been bizarre, this will be the harvest of “super berries.” Due to moderate ripening at cool temperatures, the grapes have retained good levels of acid so we have very balanced fruit that has achieved ripeness at lower brix. Therefore, we have lower yields of fruit, with lower alcohol and sugar levels, great color and amazing flavors.

**WINEMAKER'S NOTES** Our Santa Cruz Mountains Pinot Noir is aged for eight months in French oak barrels. This oak driven Pinot Noir with the character and elegance of mountain Pinot Noir has pretty aromas of cool climate raspberry and elements of fresh pine cone. Bright, mouth filling flavors of vanilla crème and whole dark berries lead to a full, velvety lingering finish.

**FOOD & WINE PAIRING** Seared tuna, lamb chops with rosemary or seafood cioppino would be a perfect match for our Pinot Noir.

### TECHNICAL NOTES

BRIX AT HARVEST | 26.3

TOTAL ACIDITY | 0.55%

ph | 3.60

VARIETAL | 100% Pinot Noir

RELEASE DATES | October 2011

ALCOHOL | 14.2%