

MARTIN RAY
WINERY
2004

*Cabernet
Sauvignon*

STAG'S LEAP
DISTRICT

TECHNICAL NOTES

VARIETAL

100% Cabernet Sauvignon

HARVEST DATES

October 13–15, 2006

BRIX AT HARVEST

25.9%

ALCOHOL

14.8%

TOTAL ACIDITY

0.60%

PH

3.67

QUANTITY PRODUCED

1,550 cases

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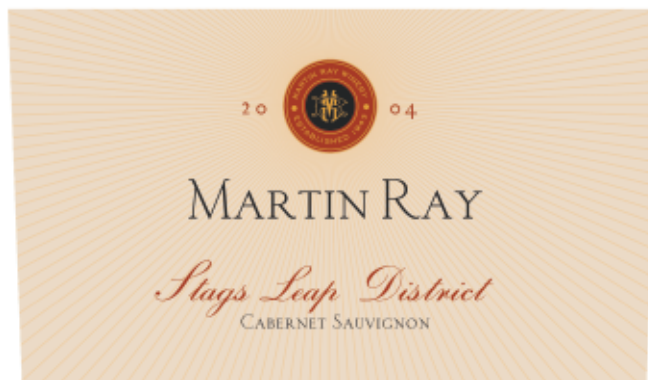
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MARTINRAYWINERY.COM



Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS Our 2004 Cabernet Sauvignon is produced from the renowned vineyards of the Stag's Leap District in Napa Valley. The grapes grown in this region are influenced by the distinctive soil composition that consists of old river sediments which have created a unique blend of loams with a clay-like consistency. The soil condition allows the vines to retain less water which produces low yields of grapes with great intensity and flavor.

VINTAGE NOTES The 2004 harvest was extremely favorable and produced a wealth of high quality fruit. A steady growing season with mild temperatures throughout the year allowed for the grapes to ripen to full maturity two weeks earlier than usual. These conditions, coupled with a rain-free ripening season, have resulted in a vintage of vibrant color, concentrated flavors and beautiful aromatics.

WINEMAKER'S NOTES Our 2004 Cabernet Sauvignon was aged for 22 months in French oak barrels. A rich, dark ruby color leads you to a soft entry of the ripe fruit forward structure of this wine. Abundant aromas of plum and black currant will seduce and satisfy your palate that continues with concentrated flavors. The fruit is integrated with smooth, creamy oak flavors leading to a rich, lingering finish.

FOOD AND WINE PAIRING Pair our Cabernet Sauvignon with a Cajun style pan-blackened steak.