

Martin Ray

VINEYARDS & WINERY

RESERVE

2014 DIAMOND MOUNTAIN DISTRICT CABERNET SAUVIGNON



100% Cabernet Sauvignon
Diamond Mountain District
Brix at Harvest 26.7°
pH 3.88
Total Acidity 5.6 g/L
Alcohol 14.8%
November 2016 Release

THE VINEYARDS

We sourced the grapes for our Martin Ray Diamond Mountain District Cabernet Sauvignon from two very different, but complimentary vineyards: Constant Vineyards on its rugged volcanic soil, and Andrew Geoffrey lower on the mountain with its highly variable silty loam. The vineyards enjoy a climate where mornings are typically brisk and fog-free, while northwesterly winds continually cool the vineyard throughout the long growing season. These unique mountain vineyard sites provide a variety of nutrient-rich soils, superior exposure to sunlight and evening cooling for small, intensely flavored berries and fragrant, flavorful wines.

VINTAGE NOTES

The 2014 vintage was challenging due to drought, but produced amazing fruit with smaller clusters and lower yields. An ideal harvest with consistently moderate temperatures and weather conditions, allowed the vines and fruit to stay healthy and maintain concentrated flavors and exceptional quality.

WINEMAKING NOTES

Both contributing lots were fermented in small 4.5 ton new French oak fermenters with at least thrice daily pump overs for cap management. After the wine finished fermentation and had gone dry, it was allowed to rest on its skins for up to a month before being drained and pressed via the gentle basket press. Aged for 18 months in 80% new French oak.

TASTING NOTES

This monster Cab certainly lives up to its Mountain origins with bold, brooding notes of wild elderberry, deep ripe blueberry, and delicious spiced plums. The rich, plush palate, supported by Diamond Mountain's famous well-structured tannins, finishes with creamy notes of toffee and dark chocolate. This wine has the propensity to age very well.

FOOD & WINE PAIRING

Pair with Steak au Poivre.