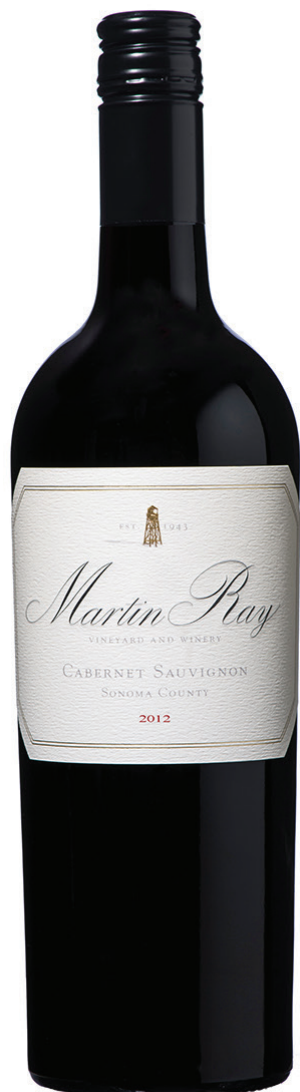




Martin Ray

VINEYARDS AND WINERY



2012 SONOMA COUNTY CABERNET SAUVIGNON

THE VINEYARDS

Our 2012 Sonoma County Cabernet Sauvignon was sourced from some of our favorite vineyards in Dry Creek, Alexander and Sonoma Valley appellations. Warm, sunny days and cool nights make for especially lush, concentrated wines.

VINTAGE NOTES

The 2012 vintage was widely acclaimed as one of the most ideal growing seasons over 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 required extra summer thinning to maintain flavor concentration. The clusters were heavy, but the berries were surprisingly small, which produced wonderfully concentrated flavors and aromas.

WINEMAKING NOTES

We picked our Sonoma County Cabernet Sauvignon early in the cool mornings, then destemmed the grapes to small, open-top stainless steel tanks. They fermented at moderate temperatures and then underwent extended maceration for close to two weeks. The wine was then basket-pressed, settled for two days and racked to barrels for malolactic fermentation. The wine was aged for fourteen months in French barrels, using a blend of new and neutral oak.

TASTING NOTES

The blend of these different appellations adds a wonderful complexity to this wine, which shines through as savory spices, woody earth tones and sweet, baked cherries alongside wild boysenberry jam. This full-bodied Cabernet has a rich front and mid-palate, complemented by notes of toffee from the oak, and finishes with well-structured tannins.

FOOD & WINE PAIRING

Pair our elegant, yet approachable Sonoma County Cabernet Sauvignon with a hearty hamburger or meatloaf with garlic mashed potatoes.

100% Cabernet Sauvignon
Sonoma County
Brix at Harvest 24.5°
pH 3.82
Total Acidity 5.3 g/L
Alcohol 14.2%
December 2014 Release