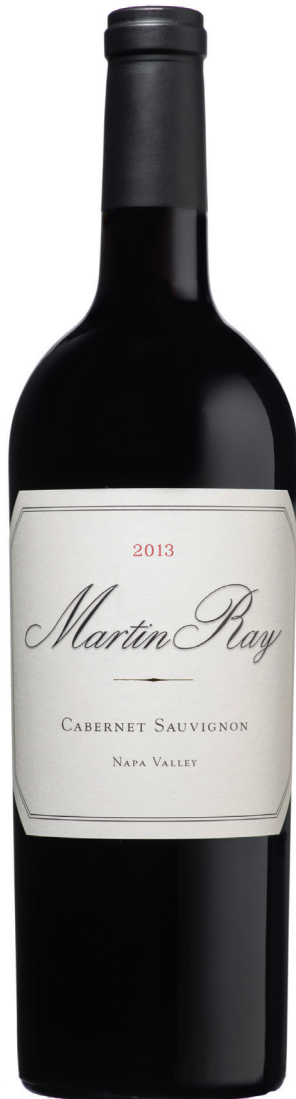


Martin Ray

VINEYARDS & WINERY

RESERVE



*100% Cabernet Sauvignon
Napa Valley
Brix at Harvest 26.4°
pH 3.83
Total Acidity 5.8 g/L
Alcohol 14.8%
February 2015 Release*

2013 "RESERVE" NAPA VALLEY CABERNET SAUVIGNON

THE VINEYARDS

The grapes for our reserve blend are sourced in some of the most notable Cabernet Sauvignon producing areas in the Napa Valley – 80% are from Stags Leap District, 10% are from Rutherford, the remaining 10% are from Oakville. This diversity among the vineyards produces a wine with intense aromas and flavors characteristic to each of these unique terroirs.

VINTAGE NOTES

The 2013 vintage was a winemaker's dream harvest. A mild spring with little rain and a warm summer with cool nights and no heat spikes created a perfect growing season for the grapes. Fruit quality was stellar across the board with clean, well-developed flavors and fully ripe fruit with good acids. One of the fastest harvests in years with overall tonnage up in most varieties.

WINEMAKING NOTES

Our Napa Valley Reserve Cabernet Sauvignon was crafted using classic, labor intensive, small-lot winemaking techniques which produce in the enhanced flavors and textures that consistently characterize our wines. The contributing vineyards were cold-soaked for 4 days, then spent two weeks in open-top fermenters, where they were gently punched down by hand. Aged for 14 months in 50% new French oak barrels.

TASTING NOTES

The sources of this Cabernet Sauvignon help showcase its roots in classic Napa Valley terroir. Enticing aromatics and flavors of dark candied cherries, herbaceous bramble and wild sage are highlighted by slightly spicy white pepper and oak-inspired toffee and cocoa powder notes. A strong but silky mid-palate sets the stage for the structured tannins on the end, balanced by a touch of oak.

FOOD & WINE PAIRING

Pair our elegant, yet approachable Napa Valley Reserve Cabernet Sauvignon with dry rubbed ribeye steak with roasted fingerling potatoes.