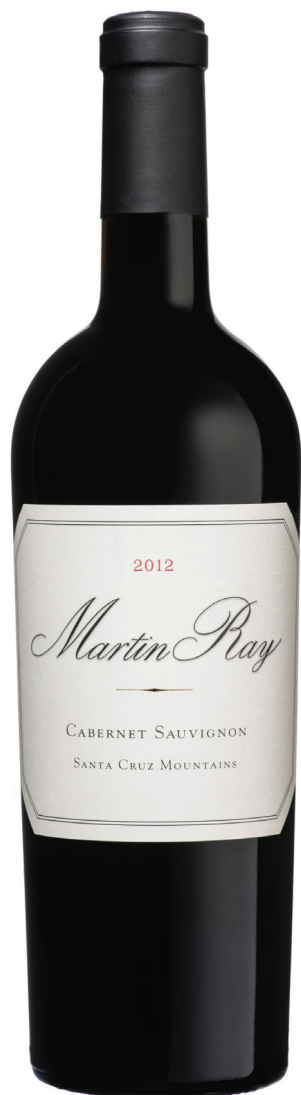




# Martin Ray

VINEYARDS AND WINERY

RESERVE



*100% Cabernet Sauvignon  
Santa Cruz Mountains  
Brix at Harvest 27.3°  
pH 3.79  
Total Acidity 6.0 g/L  
Alcohol 14.8%  
November 2014 Release*

## 2012 SANTA CRUZ MOUNTAINS CABERNET SAUVIGNON

### THE VINEYARDS

Martin Ray Santa Cruz Mountains Cabernet Sauvignon is the union of two distinguished mountaintop vineyards: Fellom Ranch, and our newest addition, Beauregard Vineyards. Beauregard Vineyards is a very small planting on the south face of Ben Lomond Mountain, producing intense fruit from small, compact clusters. Fellom Ranch, located on Monte Bello Ridge, has shallow, stony soils that control vine growth and yield relatively small berries with intense flavors and structure. Both vineyards enjoy morning and evening fog coupled with long growing seasons, which allows the grapes to reach maturity with deep color and concentrated flavors.

### 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 resulted in heavy crops (30–50% more than the previous year), so more thinning was required in some of our vineyards. The clusters were heavy, but the berries were surprisingly small, which produced concentrated flavors and aromas.

### WINEMAKING NOTES

Small lot fermentations in 4-6 ton open top fermenters with at least thrice daily pump overs for cap management. As with all of our Reserve Cabernet Sauvignons, after finishing primary fermentation, the wine is allowed to sit on its skins for up to a month prior to basket pressing. Aged for 18 months in 55% new French oak.

### TASTING NOTES

Often the most distinct of our Reserve Cabernets, our Santa Cruz Cabernet defines itself with dark blackberry bramble, savory curry spices such as turmeric, and aromatic dried tea and tobacco leaves with just a slight hint of eucalyptus. This Cabernet is commonly the most tannic of our Reserves. Coupled with higher natural acidity, this gives it the unique benefit of aging incredibly well. Although there is no lack of fruit and savoriness, the chewy tannins define this mountain Cabernet.

### FOOD & WINE PAIRING

Pair alongside grilled veal chop with wild mushrooms and roasted garlic.