



Martin Ray

2017

CABERNET SAUVIGNON

Diamond Mountain District

THE WINE

Our most gripping and complex Cabernet, the Diamond Mountain has come to define our portfolio, reflective of the depth and concentration that comes from this high elevation, small, premier appellation, yielding a wine that is truly intended for aging.

SOURCING

Diamond Mountain Vineyard

VINEYARD NOTES

High above the fog line, the unique mountain vineyard sites provide a variety of nutrient-rich soils, superior exposure to sunlight and evening cooling.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

Record setting rain and cooler temperatures lengthened dormancy, with first signs of budbreak mid-march. Hotter than average days in June and July brought harvest mid-August with lower than average yields across all varieties.

WINEMAKING NOTES

Fermented in small 4-6 ton open top fermenters, with thrice daily pump overs for cap management. Upon finishing fermentation the wine is allowed to rest on its skins for up to a month. Aged in 80% new French oak for 18 months.

TASTING NOTES

Blackberry, mulberry, with black currant, dried mountain sage, and cedar. A striking mineral-driven backbone with touches of graphite, backed by fleshy acidity, and powerful tannins.

RELEASE DATE

January 2019



BRIX AT HARVEST: 23.4°

pH: 3.82

TOTAL ACIDITY: 5.8 g/L

ALCOHOL: 14.3%