



Martin Ray

2016

CABERNET SAUVIGNON

Stags Leap District

THE WINE

Always the most accessible of our Napa Cabernets. Defined by its subtlety, this bottling offers bright red fruits, a graceful mouthfeel, and soft, sinewy tannins.

SOURCING

Volcanic Benchland vineyards on the west of the Vaca Range

VINEYARD NOTES

From a collection of tiny vineyard blocks encompassing several row orientations and slopes, all carefully planted for optimal sun exposure, in soil that is composed of ancient volcanic alluvial runoff.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

Ideal conditions from beginning to end, offering ideal results throughout. Foggy and cool mornings with minimal heat spikes.

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 65% new French oak for 18 months.

WINEMAKER

Lindsey Houghton

TASTING NOTES

Underripe raspberry, pomegranate skins, vibrant kirsch with Earl Grey tea, bergamont, and pepper offering a savory finish in contrast to the vibrant red fruit.

RELEASE DATE

September 2018



VARIETAL	100% Cabernet Sauvignon
AVA	Stags Leap District
BRIX AT HARVEST	25.1°
pH	3.8
TOTAL ACIDITY	5.4 g/L
ALCOHOL	14.9%