



Martin Ray

2017

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, 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 to optimize sun exposure, in soil that is composed of ancient volcanic alluvial runoff.

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 70% new French oak for 18 months.

TASTING NOTES

Rich notes of kirsch, ripe Bing cherry, raspberry and vanilla. Touches of olive and ground white pepper offering a savory finish in contrast to the vibrant red fruit.

RELEASE DATE

August 2019



VARIETAL	100% Cabernet Sauvignon
AVA	Stags Leap District
BRIX AT HARVEST	23.7°
pH	3.8
TOTAL ACIDITY	5.6 g/L
ALCOHOL	14.8%