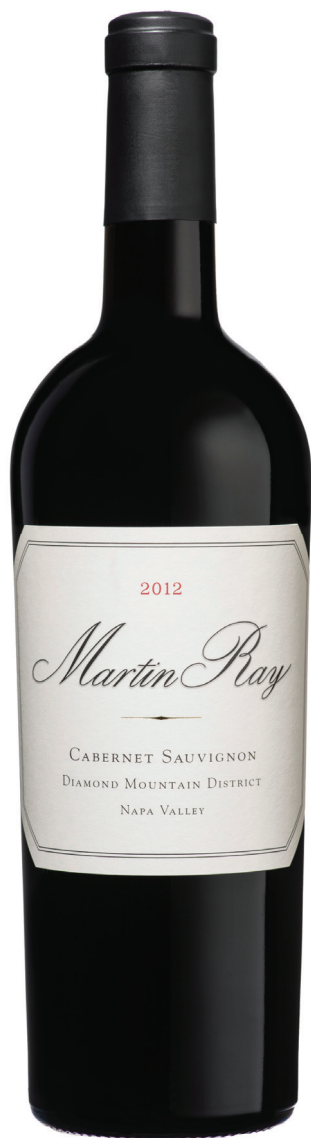




Martin Ray

VINEYARDS AND WINERY

RESERVE



*100% Cabernet Sauvignon
Diamond Mountain District
Brix at Harvest 26.7°
pH 3.84
Total Acidity 6.2 g/L
Alcohol 14.6%
November 2014 Release*

2012 DIAMOND MOUNTAIN DISTRICT CABERNET SAUVIGNON

THE VINEYARDS

We sourced the grapes for our Martin Ray Diamond Mountain District Cabernet Sauvignon from two very different, but complimentary vineyards: Constant Vineyards on its rugged volcanic soil, and Andrew Geoffrey lower on the mountain with its highly variable silty loam. The vineyards enjoy a climate where mornings are typically brisk and fog-free, while northwesterly winds continually cool the vineyard throughout the long growing season. These unique mountain vineyard sites provide a variety of nutrient-rich soils, superior exposure to sunlight and evening cooling for small, intensely flavored berries and fragrant, flavorful wines.

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

All contributing lots are fermented in small 4-6 ton open top fermenters with at least thrice daily pump overs for cap management. After the wine has finished fermentation and gone dry, it is allowed to rest on its skins for up to a month before being drained and pressed via the gentle basket press. Aged for 18 months in 60% new French oak.

TASTING NOTES

Always the most boastful of the Reserve Cabernets, the 2012 vintage is no exception with its bold wild raspberries and blackberries, black currants and subtle undertones of dried sage that give a deceiving hint of sweetness. The beautifully refined fruit is stacked generously on the mountain fruit's tell-tale foundation of robust tannins and its unobtrusive caramel oak presence.

FOOD & WINE PAIRING

Pair with Steak au Poivre.