



**BRIX AT HARVEST: 24.3°**

**pH: 3.71**

**TOTAL ACIDITY: 5.7 g/L**

**ALCOHOL: 14.1%**



# Martin Ray

2018

**CABERNET SAUVIGNON**  
Oakville

## THE WINE

Classic Oakville, with a propensity to age, this wine's depth is built on a foundation of distinct terroir, vibrant acidity and lush tannins.

## SOURCING

Volcanic benchland vineyards in the heart of Napa Valley east of the Mayacamas Range.

## VINEYARD NOTES

From a collection of tiny vineyard blocks all carefully planted to optimize sun exposure, in soil that is composed of ancient volcanic alluvial runoff and fine grained loam.

## VARIETAL COMPOSITION

100% Cabernet Sauvignon

## VINTAGE NOTES

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

## 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 55% new French oak for 18 months.

## TASTING NOTES

Satiny layers of black raspberry and juicy black cherry, surrounding a center core of lush dark fruit. Earth and wet stone with fervent, fine-grained tannins, and subtle notes of anise, mint and tobacco. Strikingly clean and fresh throughout, with a long, rich finish.

## RELEASE DATE

May 2021