



BRIX AT HARVEST: 26.5°

pH: 3.76

TOTAL ACIDITY: 5.7 g/L

ALCOHOL: 14.1%



Martin Ray

2019

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

Starting with rain during bloom, 2019 transitioned into a steady, slow to warm spring. Temperate throughout the summer, offering only a couple intermittent heat spikes. Average yields and incredible quality with harvest beginning in early 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 60% new French oak for 18 months.

TASTING NOTES

Clean and focused with satiny layers of lush red fruit and macerated blackberries, surrounding a center core damp earth and graphite. Fervent, with fine-grained tannins, and subtle notes of sandalwood, and tobacco. Strikingly fresh throughout, with a long, rich finish.

RELEASE DATE

May 2021