



Martin Ray

2021

CABERNET SAUVIGNON
Diamond Mountain District

THE WINE

Our most gripping and complex Cabernet, the Diamond Mountain has come to define our portfolio, reflective of the depth and concentration that comes from this high elevation, small, premier appellation, yielding a wine that is truly intended for aging.

SOURCING

Diamond Mountain Vineyard

VINEYARD NOTES

High above the fog line, the unique mountain vineyard sites provide a variety of nutrient-rich soils, superior exposure to sunlight and evening cooling.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

The culmination of factors from another drought year in California surprised us with a beautiful vintage. An unseasonably dry and mild winter, which led to an early spring, forced the vines into bud break during peak frost season. A relatively warm, but even summer, resulted in early harvest dates, with lower-than-average yields.

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

Plush and structured, with dark cherries, black raspberry, and tobacco built on a core of ripe plum, earth, and bay laurel. A striking mineral-driven backbone with touches of nutmeg, white pepper, and graphite, backed by fleshy acidity, and firm, powerful tannins.

RELEASE DATE

March 2024



BRIX AT HARVEST: 25.8°

pH: 3.77

TOTAL ACIDITY: 5.6 g/L

ALCOHOL: 15.2%