



Martin Ray

2021

CABERNET SAUVIGNON
Mt. Veeder

THE WINE

This small parcel develops rich mountainous fruit with distinctive herbaceous layers and a powerful structure.

SOURCING

High-elevation site on the northern side of Mt. Veeder, nestled in the Mayacamas Mountains.

VINEYARD NOTES

From a mere 6.5-acre vineyard carefully planted to optimize sun exposure, in soil that is composed of gravel based shale and sandstone.

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. Maintained moderate temperature until dry, and then basket pressed. Aged in 65% new French oak for 18 months.

TASTING NOTES

Rich elderberry and cassis, with notes of savory evergreen and fennel buds. Black cherry throughout, with leather, chicory root, cocoa powder, and graphite. Taut and precise, with a distinctive minerality over a savory finish that contrasts the deep, dark fruit.

RELEASE DATE

March 2024



BRIX AT HARVEST: 24.5°

pH: 3.68

TOTAL ACIDITY: 5.8 g/L

ALCOHOL: 14.5%