



Martin Ray

2021

CABERNET SAUVIGNON
Santa Cruz Mountains

THE WINE

Always a stark contrast to our Napa Cabernets, this wine's herbaceous depth and boisterousness is its most notable strength.

SOURCING

Fellom Ranch, Cooper-Garrod Vineyard

VINEYARD NOTES

Sitting at high elevations, each vineyard was planted over 30 years ago and experience impeccable sun exposure with tremendous diurnal shifts in temperature, resulting in small, compact clusters that are intense and concentrated.

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 20% new French and American oak for 18 months.

TASTING NOTES

Notes of marionberry with Morello cherry and a striking herbaceous nose. Vibrant acidity and black fruits throughout, with Mediterranean oregano, river rock, and sandalwood. Firm, and earthy, with toasted oak and touches of caramel, layered over chalky tannins and a freshly wild core that carries into the finish.

RELEASE DATE

March 2024



BRIX AT HARVEST: 24.6°

pH: 3.58

TOTAL ACIDITY: 5.9 g/L

ALCOHOL: 14.7%