



— ON TAP —

2022

CABERNET SAUVIGNON

Sonoma County

THE WINE

Balanced by the various appellations that make up this blend, our Sonoma Cabernet is classic in style and defined by the diversity among the vineyards we source from.

WINEMAKING NOTES

Classic, labor-intensive, small-lot winemaking techniques implemented. Four day cold-soak, hand punch downs for two weeks in open top fermenters. Aged in 40% new French and American oak for 18 months.

TASTING NOTES

Forward notes of Morello cherry, mulberry, clove and bramble, with touches of dried currants and oregano blossoms. Bright and plush with layers of juicy fruit throughout, over mineral tones and integrated tannins.

COMPOSITION: 100% Cabernet Sauvignon

BRIX AT HARVEST: 24.5° | pH: $3.78~\mathrm{g/L}$ | TOTAL ACIDITY: 5.3 | ALCOHOL: 14.5%



WINES ON TAP

Martin Ray Vineyards & Winery is comitted to wine on tap as an alternative to by the glass programs.

EFFICIENT

- Aroma and flavor preserved by inert gas
- Consistent pours from first to last glass
- Fresh three months tapped, 12 months untapped
- · No oxidation or spoiled wine
- No corks to pull, no bottles to stock
- Improved serving efficiency
- · 100% reusable kegs

SUSTAINABLE

- No packaging waste
- · 100% reusable kegs

SPECIFICATIONS

- 1 KEG = 26 BOTTLES
- VOL: 5.16 gallons = 132 x 5oz pours
- WEIGHT: 58 lbs full
- HEIGHT: 24" x 9.5"