



BRIX AT HARVEST: 24.5°

pH: 3.78 g/L

TOTAL ACIDITY: 5.3

ALCOHOL: 14.5%

# Martin Ray

VINEYARDS & WINERY

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.

## SOURCING

Sonoma Valley, Dry Creek Valley, Alexander Valley

## VINEYARD NOTES

Sourced from various sought-after appellations, we choose premier vineyard locations throughout the county with distinct variances in climate, elevation, and soil type.

## VARIETAL COMPOSITION

100% Cabernet Sauvignon

## VINTAGE NOTES

Vintage 2022 started early, with bud break in early March. Late spring cold weather, with much-needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannins.

## 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 16 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.

## RELEASE DATE

March 2024