

ESTD.  1943

Martin Ray
VINEYARDS & WINERY



BRIX AT HARVEST ————— 24.1°

TOTAL ACIDITY ————— 5.6 G/L

PH ————— 3.77

ALC ————— 14.2%

2022 CABERNET SAUVIGNON DIAMOND MOUNTAIN

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

Vintage 2022 started early, with budbreak 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

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 65% new French oak for 18 months.

TASTING NOTES

Lush cassis, boysenberry, and mulberry lead the way, intertwined with violet and supple leather. Hints of caramel and boysenberry pie add warmth and decadence. Rich and full-bodied, with a dense, juicy core that remains impeccably balanced. The structure is bold yet polished, delivering a long, seamless finish.

RELEASE DATE

March 2025

[MARTINRAYWINERY.COM](https://martinraywinery.com) | 707.823.2404

COURTNEY M. BENHAM FAMILY OF WINES