

ESTD.  1943

Martin Ray
VINEYARDS & WINERY



BRIX AT HARVEST ————— 23.9°

TOTAL ACIDITY ————— 5.9 G/L

PH ————— 3.65

ALC ————— 14.1%

2022 CABERNET SAUVIGNON RUTHERFORD

THE WINE

Known for its own unique terroir, our bottling sets a standard for depth and structure with classic tertiary notes of herbaceous earth and dust.

SOURCING

Volcanic benchland vineyards in the heart of the valley east of the Mayacamas range.

VINEYARD NOTES

Perfect growing conditions, with lingering fog and warm daytime highs develop complex fruit due to an extended ripening period. This prolific vineyard was carefully planted for optimal sun exposure in soil composed of gravel, loam and volcanic deposits.

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

Classic, labor-intensive, small-lot winemaking techniques implemented. Four-day cold-soak, hand punch downs for two weeks in open top fermenters. Aged in 70% new French oak for 18 months.

TASTING NOTES

Ripe blackberry, mulberry, cherries, and plum unfold with layers of dusty cinnamon, clove, and earth. Savory dried herbs and black peppercorn add depth, while cedar and toasted oak lend warmth and structure. Grippy yet elegant, with a juicy core and vibrant acidity that carries through to a long, plush finish.

RELEASE DATE

March 2025

MARTINRAYWINERY.COM | 707.823.2404