



 BRIX AT HARVEST
 24.6°

 TOTAL ACIDITY
 6.1 G/L

 PH
 3.54

 ALC
 14.5%

2022 CABERNET SAUVIGNON

SANTA CRUZ MOUNTAINS

THE WINE

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

SOURCING

Black Ridge, 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

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. Maintained moderate temperature until dry, and then basket pressed. Aged in 40% new French and American oak for 18 months.

TASTING NOTES

Raspberry and red currant lead, layered with Morello cherry and black fruits. Savory herbs and an herbaceous note provide depth, while hints of graham cracker crust, toasted coconut, and cedar add warmth and complexity. Elegant in structure, with firm tannins, a juicy and lively midpalate lead to a smooth, lingering finish.

RELEASE DATE

March 2025

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