



 BRIX AT HARVEST
 24.6°

 TOTAL ACIDITY
 5.4 G/L

 PH
 3.82

 ALC
 14.5%

2023 CABERNET SAUVIGNON

THE WINE

Approachable, yet complex, this wine is a true representation of Napa Valley Cabernet Sauvignon—rich, layered, and expressive, with both structure and polish.

APPELLATION

100% Napa Valley

VINEYARD NOTES

Sourced from a range of premier sub-appellations across Napa Valley: Oakville, Oak Knoll, St. Helena, and Mt. Veeder. Each site brings unique character and depth, contributing to the wine's balance and complexity.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

The 2023 vintage in Napa Valley began with a wet, cool winter and spring that delayed bud break and flowering, setting the tone for a later-than-average harvest. A mild summer allowed fruit to ripen at an even pace, and an extended growing season brought excellent hang time. The result is a vintage defined by freshness, balance, and refined structure—an ideal year for crafting elegant, age-worthy Cabernet Sauvignon.

WINEMAKING NOTES

Each vineyard lot was picked at peak ripeness, destemmed, and fermented separately. Fermentations lasted approximately two weeks, with some lots undergoing extended maceration to soften and integrate tannins. After about 28 days on skins, the wines were pressed and transferred to 45% new French and American oak barrels. Native malolactic fermentation occurred in barrel, followed by 18 months of aging.

TASTING NOTES

This Cabernet is bold and expressive, opening with aromas of black cherry and licorice, layered with subtle notes of smoked bacon and dried herbs. The palate is richly textured, showing flavors of mint chocolate, plum, and milk chocolate, carried by fine, chalky tannins that lend structure and grace. A seamless finish lingers with depth and finesse, capturing the essence of Napa Valley.

MARTINRAYWINERY.COM | 707.823.2404