



Martin Ray

2020

CABERNET SAUVIGNON
Oakville

THE WINE

Classic Oakville, with a propensity to age, this wine's depth is built on a foundation of distinct terroir, vibrant acidity and lush tannins.

SOURCING

Volcanic benchland vineyards in the heart of Napa Valley east of the Mayacamas Range.

VINEYARD NOTES

From a collection of tiny vineyard blocks all carefully planted to optimize sun exposure, in soil that is composed of ancient volcanic alluvial runoff and fine-grained loam.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

Although we were met with several hurdles, from historical fires to a global pandemic, we will forever recall the vintage to be one of resilience, perseverance, and unity. Shifts in temperature throughout the season resulted in shorter hangtime and lower yields, but the fruit retained bright acidity, resulting in lively wines. Our diligence in testing coupled with a dedicated team proved key to navigating 2020. While quantity may be a bit lessened, quality will not.

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 oak for 18 months.

TASTING NOTES

Complex and focused with satiny layers of marionberry, fresh macerated blackberries, surrounding a core of leather, tobacco leaf and clove. Fervent, with fine-grained tannins, and subtle notes of lemon thyme and caramel. Strikingly fresh throughout, with a long, rich finish.

RELEASE DATE

June 2022



BRIX AT HARVEST: 24.2°

pH: 3.74

TOTAL ACIDITY: 5.9 g/L

ALCOHOL: 14.1%