



Martin Ray
VINEYARDS & WINERY



BRIX AT HARVEST ————— 24.8°

TOTAL ACIDITY ————— 5.8 G/L

PH ————— 3.76

ALC ————— 14.6%

2022 CABERNET SAUVIGNON HOWELL MOUNTAIN

THE WINE

Always late to bloom and ripen, Howell Mountain develops an intensity and concentration of fruit unlike its other Napa counterparts. Deep, chewy tannins and savory tertiary notes, with a rich midpalate.

SOURCING

Candlestick Ridge Vineyard

VINEYARD NOTES

Situated at 1400 feet, planted to a combination of decomposed volcanic ash and red clay. While it receives twice as much rain as the valley floor, the soil remains dry due to its porous composition.

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 80% new French oak for 18 months.

TASTING NOTES

Deep cassis and just-ripe blackberry unfold alongside dark cherry, layered with violet and lavender. Green tobacco leaf and clove add a savory, earthy depth, while dark chocolate and cedar provide richness and structure. Powerful yet poised, with a vibrant acidic backbone that carries through to a long, complete finish.

RELEASE DATE

March 2025

MARTINRAYWINERY.COM | 707.823.2404