

ESTD.  1943

*Martin Ray*  
VINEYARDS & WINERY



BRIX AT HARVEST ————— 25.6°  
TOTAL ACIDITY ————— 5.6 G/L  
PH ————— 3.83  
ALC ————— 15.1%

## 2023 CABERNET SAUVIGNON DIAMOND MOUNTAIN DISTRICT

### THE WINE

Dark, evergreen, and powerful—yet distinctly restrained—this mountain Cabernet delivers depth with precision. Built on firm, age-worthy tannins and elevated aromatics, it captures Diamond Mountain’s signature intensity with a focused, mineral-driven edge.

### VINEYARD NOTES

Sourced from a high-elevation site, approximately 2,200 ft. above sea level, it is among the highest in the Diamond Mountain District—where vines sit above the fog line and receive abundant sun at cooler temperatures. The long growing season and thick skins yield naturally concentrated fruit and structured tannin. This is an historic vineyard area first developed in 1895, and we’ve sourced from this site consistently for 30+ years.

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

### VINTAGE NOTES

2023 in Napa Valley delivered one of the longest, most even-paced growing seasons in years, with a wet winter setting strong vine health and mild conditions supporting extended hang time and balanced ripening. On Diamond Mountain’s cooler elevations, the slow, steady season preserved freshness while building deep color, phenolic intensity, and age-worthy structure.

### WINEMAKING NOTES

Hand-picked fruit was carefully destemmed into stainless steel and cold soaked for 48 hours. Fermentation peaked at 82°F, followed by extended maceration to build depth and texture. Pressed after 21 days, then barreled to 85% new French oak. Native malolactic completed in barrel, followed by two rackings to enable bottling unfiltered and unfiltered.

### TASTING NOTES

Aromas lean mountain-wild and lifted with notes of evergreen forest, dark florals, and crushed rock, layered over dense black fruit. The palate is structured and expansive with cassis, dark cherry, and graphite-driven minerality, framed by firm tannins and a long, savory finish.

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