

ESTD.  1943

Martin Ray
VINEYARDS & WINERY



BRIX AT HARVEST ————— 23.9°

TOTAL ACIDITY ————— 6.2 G/L

PH ————— 3.78

ALC ————— 14.1%

2023 CABERNET SAUVIGNON MT. VEEDER

THE WINE

A mountain Cabernet with an inky, near-black color and a distinctly textural, talc-like feel. Aromatics lean wild and lifted—violet, pine resin, and dark mountain fruit—with a firm, structured frame that's compelling now and built to age.

VINEYARD NOTES

Sourced from Wall Road Amentet Vineyard on Mount Veeder, farmed organically and planted/farmed by Phil Coturri. At 1,700 feet elevation, the site's blue shale soils and cool mountain conditions naturally limit vigor and yield, producing Cabernet with intensity, savory nuance, and mineral-driven structure.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

2023 was defined by a long, mild growing season with extended hang time and a notable absence of major heat spikes. Cool, steady conditions supported gradual ripening and preserved natural acidity. On Mount Veeder, the naturally cooler, later-ripening profile of the AVA amplified freshness and structure, yielding wines with energy, aromatics, and age-worthy tannin.

WINEMAKING NOTES

Hand-picked fruit was delivered to the winery and carefully destemmed into stainless steel. After a 48-hour cold soak, fermentation peaked at 82°F, followed by extended maceration for added depth and texture. The wine was pressed after 21 days and barreled to 80% new French oak. Native malolactic fermentation occurred in barrel, followed by two rackings that allowed bottling unfinned and unfiltered.

TASTING NOTES

Savory and structured, with black currant and other dark fruits layered with stewed cranberry and fig/fig leaf. Savory notes of salt-cured meat and soy, along with a stony mineral edge add complexity. Full and mouth-coating, almost chocolate cake-like texture, with a long, powerful finish.

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