

ESTD.  1943

*Martin Ray*  
VINEYARDS & WINERY



BRIX AT HARVEST ————— 23.5°

TOTAL ACIDITY ————— 5.9 G/L

PH ————— 3.69

ALC ————— 13.6%

## 2023 CABERNET SAUVIGNON SANTA CRUZ MOUNTAINS

### THE WINE

Mountain-grown and coastal-influenced, this Cabernet Sauvignon is bold yet refined, offering firm structure, wild aromatics, and layered minerality. With natural acidity, cool-climate spice, and long, age-worthy tannins, this wine captures the rugged character and restrained power of the Santa Cruz Mountains.

### VINEYARD NOTES

Sourced from high-elevation vineyard sites above 1,000 feet, where warm afternoons and dramatic diurnal swings build structure and intensity while preserving freshness. These steep, rocky sites, rooted in marine sediment and fractured sandstone, yield small berries with thick skins and naturally low yields. The result: powerful, complex mountain fruit with a distinct coastal signature.

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

### VINTAGE NOTES

The 2023 vintage brought a cool, foggy spring and a mild summer, leading to a later harvest and extended hang time. The slow, steady ripening preserved natural acidity and allowed for full phenolic development. Yields were modest, but the fruit showed excellent balance, structure, and purity—hallmarks of a classic mountain Cabernet vintage.

### WINEMAKING NOTES

Fruit was hand-harvested and fully destemmed, followed by a 4-day cold soak. Fermented in small open-top tanks with twice-daily pumpovers for optimal extraction. After 18–20 days on skins, the wine was basket-pressed into French and American oak barrels (30% new) for 18 months of aging. Native malolactic fermentation completed in barrel.

### TASTING NOTES

Brooding and energetic, with aromas of red currants, dried raspberry, pine forest, and graphite. The palate opens with dark plum, cassis, and dried herbs, backed by dusty mountain tannins and notes of crushed rock, black olive, and cocoa nib. The finish is long, savory, and structured for aging.

MARTINRAYWINERY.COM | 707.823.2404