

# MARTIN RAY WINERY

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*Pinot Noir*

SANTA BARBARA  
COUNTY

## TECHNICAL NOTES

### VARIETAL

100% Pinot Noir

### RELEASE DATES

June 2010

### BRIX AT HARVEST

24.7

### TOTAL ACIDITY

0.51%

### ph

3.61

### ALCOHOL

14.2%

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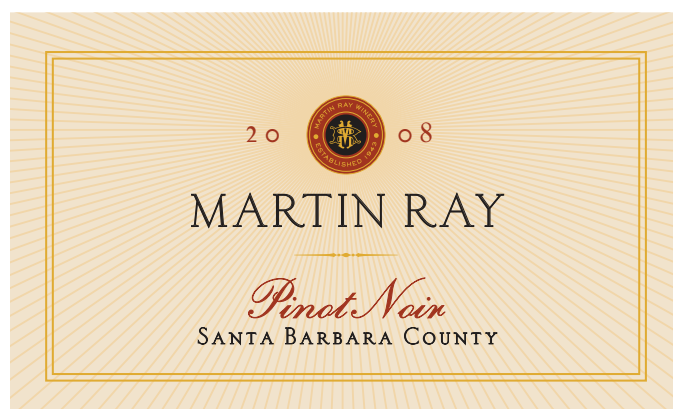
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*Great wine lights a fire in the soul.*

—MARTIN RAY

**THE VINEYARDS** The Martin Ray 2008 Santa Barbara County Pinot Noir is a striking blend of grapes grown in the cool coastal area of the Santa Maria Valley and the Los Alamos appellations. The east-west running valley opens up to the Pacific Ocean, allowing the inland flow of fog and ocean breezes, making this region one of the coolest viticultural areas in California, with a long, steady growing season. Pinot Noir grapes from this region have intense berry flavors and rich colors due to the many microclimates of the valley.

**VINTAGE NOTES** The 2008 harvest started off a bit challenging, but produced beautiful fruit all the same. The year began with unexpected late frost, heat spikes and unseasonable rain. However, the end of spring and all through summer provided idyllic conditions that remained around 80 degrees with dry weather and few heat spikes. Lower yields allowed intense, superb fruit to develop.

**WINEMAKER'S NOTES** Our goal is to allow the wine to develop its own depth and distinctive characteristics. Three days "cold soaked", fermented at moderate temperatures and twelve months of aging in French oak barrels develops a rounder, creamier texture in the wine. The 2008 Santa Barbara County Pinot Noir has a pretty reddish purple hue and rich, fruit-driven aromas of blackberry pie, sweet earth and cloves. The palate is bursting with red fruit and pleasant, soft tannins. Well-integrated flavors of blackberry, strawberry and vanilla lead to a nicely textured, full finish.

**FOOD & WINE PAIRING** Try this Pinot Noir paired with poached salmon in cream sauce, pork with mushrooms or roasted Cornish game hen.