

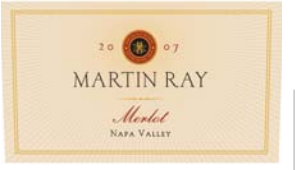
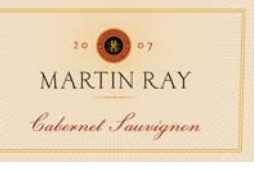








# MARTIN RAY WINERY



	 2008 <b>CHARDONNAY</b>	 2007 <b>PINOT NOIR</b>	 2007 <b>MERLOT</b>	 2007 <b>CABERNET SAUVIGNON</b>
<b>APPELLATION</b>	Russian River Valley	Santa Barbara County	Napa Valley	Napa-Mendocino-Sonoma Counties
<b>VARIETAL</b>	100% Chardonnay	100% Pinot Noir	80% Merlot 10% Cabernet Sauvignon 10% Syrah	80% Cabernet Sauvignon, 13% Merlot, 7% Cabernet Franc
<b>BRIX</b>	25.4°	24.4°	25.8°	25.8°
<b>ALCOHOL</b>	14.7%	13.9%	14.6%	14.4%
<b>TOTAL ACIDITY</b>	0.56	0.62	0.58	0.56
<b>pH</b>	3.69	3.62	3.82	3.68
<b>FERMENTATION</b>	100% barrel fermented in French oak	3 days cold soak; 10 days open-top	3 days cold soak; 10 days open-top	10-12 days open-top fermentation
<b>AGING</b>	16 mo. French oak	12 mo. French oak	16 mo. French oak	24 mo. French oak
<b>PRODUCTION</b>	7,400 cases	5,800 cases	900 cases	9,500 cases
<b>VINEYARD BLEND</b>	100% select Russian River Valley Vineyards	100% selected vineyards from the Santa Maria Valley & Los Alamos	100% select Napa Valley Vineyards	Atlas Peak, Oak Knoll, Diamond Mountain & Stags Leap District
<b>WINEMAKER NOTES</b>	Aromas highlighted by fresh melon, apple and vanilla. A backbone of crisp apple, melon and creamy vanilla flavors that continue to a ripe and elegant finish.	Aromas of berries & vanilla; flavors of ripe raspberry & strawberry, elegantly balanced with vanilla. Creamy, supple texture with smooth yet bright flavors on the finish.	Aromas of ripe cherry, black currant and a soft hint of vanilla. Lush fruit flavors of dark plum and fresh cherry are nicely rounded out by rich vanilla oak; deep, elegant finish.	Ripe plum and lush vanilla overtones back aromatics thick with exotic spice and black currant fruit. A bright, robust wine full of lush plum and cherry flavor, layered with vanilla oak.
<b>FOOD &amp; WINE PAIRING</b>	Fresh lobster tails with a rich butter sauce. 	Grilled salmon steaks with olive oil or turkey risotto with 	Tri-tip roast or lamb with rosemary. 	Roasted rack of lamb or your favorite cut of steak. 

HISTORIC LANDMARK, LEGENDARY WINES

(707) 823-2404 ♦ FAX (707) 829-6151 ♦ WWW.MARTINRAYWINERY.COM

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## AWARDS & ACCOLADES

### RUSSIAN RIVER VALLEY CHARDONNAY

2007: **GOLD MEDAL** –  
SAN FRANCISCO CHRONICLE  
WINE COMPETITION 2010

2007: **DOUBLE GOLD MEDAL** –  
SAN FRANCISCO INTERNATIONAL  
WINE COMPETITION 2009

2007: **86 Points!** “Elegant, delicate floral, citrus, green apple and pear flavors have appeal, gaining depth and length.” - *WINE SPECTATOR*, DEC. 31, 2009/JAN. 15, 2010

2006: **87 points:** “Rich & full-bodied, with creamy pear, fig and lemon peel & light toasty oak.” - J.L., *WINE SPECTATOR*, DEC. 15 2008

### SANTA BARBARA COUNTY PINOT NOIR

**87 points!** “Fresh, snappy wild berry & blackberry fruit is pure, with a minty edge. Intense, full-bodied & complex.” - J.L., *WINE SPECTATOR*, JUNE 30, 2009

**SILVER MEDAL -2010**  
SAN FRANCISCO CHRONICLE  
WINE COMPETITION

### NAPA VALLEY MERLOT

**SILVER MEDAL -2009** SAN  
FRANCISCO INTERNATIONAL  
WINE COMPETITION

**86 points!** “Jammy and direct, with rich blackberry, cherry, anise, mocha and roasted almond flavors that have a touch of sweetness.” - *WINE ENTHUSIAST*, DEC. 1, 2009

2005: **SILVER MEDAL**  
- SAN FRANCISCO CHRONICLE  
WINE COMPETITION 2007

### NAPA-SONOMA-MENDOCINO CTY. CABERNET SAUVIGNON

**87 points!** “A supple, polished, affordable Cab with flavors of black currants, cherries and smoky oak.” - J.L., *WINE SPECTATOR*, JUNE 30, 2008

**SILVER MEDAL**  
-SAN FRANCISCO CHRONICLE  
WINE COMPETITION 2010

## HISTORIC LANDMARK, LEGENDARY WINES

Martin Ray Winery is emerging as a major player in today's wine industry. We are a dynamic organization offering unique products, higher than normal profitability and a refreshing sales and marketing approach stressing partnership. Our goal is to build a strong, innovative company that will be a leader in the wine industry for years to come.

### MARTIN RAY WINERY

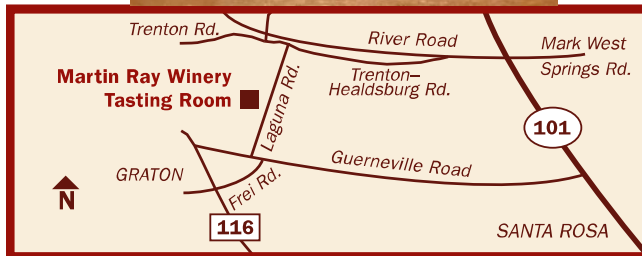
Martin Ray Winery was established in 1943 in the Santa Cruz Mountains. Martin



Ray's mission was to make 100% varietal wines in California that could rival great French Bordeaux and Burgundy wines. Today, we continue the tradition of making 100% varietal wines from mountain vineyards using the same winemaking practices that made Ray a legendary figure in the wine business.

### VINEYARDS

We source grapes from some of the most unique mountain vineyards in California, including the Russian River Valley in Sonoma County, Sonoma Mountain, Napa Valley, Mendocino County, and Santa Barbara County.



### WINEMAKING

Head winemaker, Bill Batchelor, is no stranger to Sonoma County and has made wine for over twenty years. Bill's intuitive approach to winemaking creates the perfect conditions where wines develop naturally. Ray believed that great wine developed on its own without the interference of the winemaker. We use the finest French oak barrels with a preference for medium toast to allow the perfect integration of



all the key components that go into making great wine.

### TASTING ROOM

In July 2003, we purchased a historic winery site in the heart of Russian River Valley. Our winery is one of the oldest operating wineries in Sonoma County, as well as California. Enjoy select wines from Martin Ray Winery, featuring our renowned Mountain Reserve series. Also taste the other wines from our Martin Ray family, including Angeline Winery and Courtney Benham wines. Bring a picnic and enjoy a glass of wine on our beautiful picnic grounds overlooking the vineyards. Tours of our historic winery are available by appointment. Located just sixty miles north of San Francisco on the outskirts of Santa Rosa, the Martin Ray Winery tasting room is a warm and friendly place welcoming customers daily from 11-5pm.

**ESCAPE TO OUR RETREAT OFF THE BEATEN  
PATH AND DISCOVER MARTIN RAY WINERY.**

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TASTING ROOM: OPEN DAILY 11-5PM