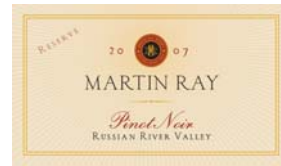
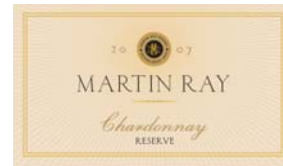
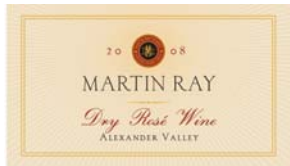




Martin Ray WINERY



2008

2007

2007

2007

DRY ROSÉ

PINOT GRIS

CHARDONNAY

PINOT NOIR

APPELLATION

Alexander Valley

Mendocino County

Santa Cruz Mountains

Russian River Valley

VARIETAL

41% Cabernet Sauvignon
35% Syrah, 21% Merlot
3% Grenache

80% Pinot Gris
20% Chardonnay

100% Chardonnay

100% Pinot Noir

BRIX

24.6°

25.3°

24.6°

24.8°

ALCOHOL

13.9%

14.3%

14.6%

13.9%

TOTAL ACIDITY

0.67

0.58

0.70

0.52

pH

3.67

3.46

3.67

3.86

FERMENTATION

Cool fermentation with Rhone yeasts in steel

Partially barrel fermented in French oak

100% barrel fermented in French oak

3 days cold soak; 10 days open-top fermentation

AGING

3 mo. Stainless steel

6 mo. French oak

11 mo. French oak

12 mo. French oak

PRODUCTION

694 cases

1,750 cases

540 cases

2,500 cases

VINEYARD BLEND

Chalk Hill, Wilson-Fleming and Jordan

Nelson Family Vineyards

Bald Mountain Vineyard Ben Lomond Mtn. AVA

Rocking B Ranch and Hervey Vineyards

WINEMAKER NOTES

Fragrant aromas of tropical peaches, cherry and hints of violet & vanilla. Fresh, lively flavors of kiwi/strawberry, raspberry and cherry thrive in this medium-bodied, dry rosé with excellent acidity.

A surprisingly rich & crisp Pinot Gris. Rich floral aromatics lead to flavors of luscious fresh peaches and creamy vanilla. This wine has a full mouthfeel and finishes soft and long.

Begins with rich aromas, highlighted by fresh apricots and vanilla. Rich flavors continue in this wine leading to a lush and well-structured palate with full, round body.

Rich aromas of cream soda, raspberries and a hint of vanilla. Bright flavors of fresh raspberries & strawberries lead to a full, velvety mouthfeel and smooth, lingering finish

FOOD & WINE PAIRING

Bouillabaisse, roast pork or seafood paella.



Light olive oil pasta dish or a crisp summer salad with crab.



Grilled mahi-mahi with citrus & basil or halibut with Buerre blanche sauce.



Grilled salmon steaks with olive oil or turkey risotto & cranberries.



HISTORIC LANDMARK, LEGENDARY WINES

(707) 823-2404 ♦ FAX (707) 829-6151 ♦ WWW.MARTINRAYWINERY.COM
2191 LAGUNA ROAD ♦ SANTA ROSA ♦ CALIFORNIA ♦ 95401

AWARDS & ACCOLADES

ALEXANDER VALLEY DRY ROSÉ

2007 Russian River: "Rich, red berry flavors; medium-bodied with a crisp, dry citrus finish. Very good." - *SANTÉ MAGAZINE, JULY/AUG 2008*

MENDOCINO COUNTY PINOT GRIS

2006: **90 Points! EDITOR'S CHOICE:** "Beautiful PG, one of the better ones out there; absolutely dry, elegantly crisp and minerally-fruity, it defines elegance." - *WINE ENTHUSIAST, OCTOBER 2007*

2006: **87 Points!** "This plump and fleshy gris has a touch of pink from the grape skin, along with smoky leesiness." - *WINE & SPIRITS MAGAZINE, AUG. 2007*

SANTA CRUZ MOUNTAINS RESERVE CHARDONNAY

2006: **90 Points!** "Perfumed floral and apple blossom scents turn elegant and stylish on the palate, with a creamy texture and a deep mix of apple, melon and spicy fruit flavors." - *J.L. WINE SPECTATOR JUNE 15, 2008*

2006: "Light to medium-bodied with crisp notes of citrus, peach and vanilla." - *SANTÉ MAGAZINE, SEPTEMBER 2008*

RUSSIAN RIVER VALLEY RESERVE PINOT NOIR

87 Points! "A subtle, delicate display of floral plum and black cherry-laced flavors drinks easy." - *J.L. WINE SPECTATOR JUNE 30, 2008*

2006: "Intense aromas of spice and strawberry, with flavors of ripe red fruit. Medium-bodied, dry, ripe and refreshing." - *SANTÉ MAGAZINE, JULY/AUGUST 2008*

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.

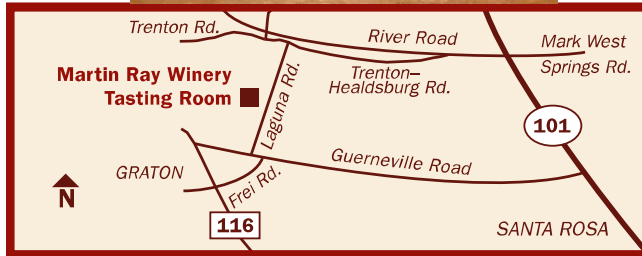


VINEYARDS

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.

WINEMAKER

Head winemaker, Bryan Davison, is no stranger to Sonoma County and has made wine for over twenty years. Bryan'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. In fact, great winemaking is the result of the winemaker's ability to use those tools that Mother Nature provides. 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 (Winter Hours, Nov-Mar: Thurs-Mon, 11-4pm).

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

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TASTING ROOM: OPEN DAILY 11-5PM WINTER HOURS, NOV-MAR: THURS-MON, 11-4PM