

ESTD.  1943

*Martin Ray*  
VINEYARDS & WINERY



BRIX AT HARVEST ————— 25.7°

TOTAL ACIDITY ————— 6.3 G/L

PH ————— 3.66

ALC ————— 15.2%

## 2022 CABERNET SAUVIGNON

MT. VEEDER

### THE WINE

This small parcel develops rich mountainous fruit with distinctive herbaceous layers and a powerful structure.

### SOURCING

High-elevation site on the northern side of Mt. Veeder, nestled in the Mayacamas Mountains.

### VINEYARD NOTES

From a mere 6.5-acre vineyard carefully planted to optimize sun exposure, in soil that is composed of gravel based shale and sandstone.

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

### VINTAGE NOTES

Vintage 2022 started early, with budbreak in early March. Late spring cold weather, with much needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannins.

### WINEMAKING NOTES

Fermented in small 4-6 ton open top fermenters. Maintained moderate temperature until dry, and then basket pressed. Aged in 50% new French oak for 18 months.

### TASTING NOTES

Crème de cassis and ripe blackberry lead, intertwined with violet and dark chocolate. Coffee liqueur and a s'more-like blend of toasted marshmallow and graham cracker add richness, while a woody undertone grounds the wine's depth. Bold and densely structured, vibrant acidity lifts the fruit, balanced by the wine's weight and grip, culminating in a powerful yet refined finish.

### RELEASE DATE

March 2025

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