# MARTIS WINE CO.

Martis is a proud product of Sonoma's tight-knit agricultural community. We are bound by the creed of stewardship to this revered soil, united by our commitment to the land and each other. Our dedication comes through in everything we do to cultivate, capture, and share Sonoma's legendary character together. We are honored for you to join our Martis tribe, championing our rugged yet refined expressions of this special place.

# WINEMAKER'S NOTES

For our inaugural vintage of our flagship Cabernet Sauvignon, only the blocks that delivered a knockout punch of dark fruit and complexity went into this special wine. Primarily sourced from Barrelli Creek, wines from blocks with dark fruit were married with the wines that expressed sage, tobacco and garrigue notes to be laid down in 100% American oak. This vintage is powerful, and we undertook minimal touchpoints to ensure a full mouthfeel while still delivering an impactful Cabernet. The result is a complex powerhouse with jammy blackberry, black tea, green tea, nutmeg, toasted coconut, caramel, and molasses.

### VITICULTURE

#### TECHNICAL DATA

| Varieties:       | 91% Cabernet<br>6% Malbec<br>3% Petite Sirah | Alcohol Content:<br>Residual Sugar: | 14.3%<br>1.3 g/L |
|------------------|--|-------------------------------------|------------------|
| Varietal Origin: | Alexander Valley,<br>Sonoma County           | Titratable Acidity:                 | 6.2 g/L          |
|                  |  | pH:                                 | 3.69             |
| Aging:           | American Oak                                 |                                     |                  |
| Production:      | 4,600 9L cases                               |                                     |                  |
| Sustainability:  | CSWA certified<br>DIAM Origine closure       |                                     |                  |

#### VINTAGE NOTES

Vintage 2021 was outstanding. Temperate and dry with few temperature swings, the season was smooth, consistent and evenly paced. At harvest, grapes showed beautiful concentration, advanced flavor development and ideal structure, delivering wonderfully mature fruit into the cellar earlier than in an average season.

## WINEMAKING NOTES

Grapes were picked in the cool early morning hours to preserve flavor and structure. The fruit spent only five to nine days on skins at lower temperatures to ensure refined tannins in the finished wines. Most received a full delestage between 14 and 10 Brix to incorporate air, further ensuring a incredible texture, richness and vibrant color.

