



Martin Ray

2017

CHARDONNAY

Santa Cruz Mountains

THE WINE

A true representation of cool climate, high-elevation Chardonnay, this wine offers ripe fruit with incredible concentration, framed by intense acidity and minerality.

SOURCING

Bald Mountain Vineyard

VINEYARD NOTES

Sitting at 1000 feet surrounded by redwoods, this vineyard is planted to entirely with Clone 4 in rare, white Zayante soil. Close proximity to the ocean in the heart of the Santa Cruz Mountains, it has impeccable sun exposure with tremendous diurnal shifts in temperature.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

Record setting rain and cooler temperatures lengthened dormancy, with first signs of budbreak mid-march. Hotter than average days brought Harvest mid-August with lower than average yields.

WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently whole cluster pressed, cold-settled for two days, then racked to 70% new French oak barrels. All lots see yeast inoculation and 100% malolactic fermentation, lees stirred bi-weekly during its 12 months of aging.

WINEMAKER

Lindsey Haughton

TASTING NOTES

Bright tangerine pith, lemon crème, quince, and Bosc pear. Citrus notes of pomelo, hints of wet stone and orange blossom with a broad palate framed by linear acidity and minerality.

RELEASE DATE

November 2018



VARIETAL	100% Chardonnay
AVA	Santa Cruz Mountains
BRIX AT HARVEST	23.1°
pH	3.35
TOTAL ACIDITY	6.4 g/L
ALCOHOL	14.2%