



BRIX AT HARVEST: 23.5°

pH: 3.46

TOTAL ACIDITY: 6.1 g/L

ALCOHOL: 13.8%

Martin Ray
VINEYARDS & WINERY

2018
CHARDONNAY
SONOMA COAST

THE WINE

In an effort to produce a wine that pays honorable tribute to the esteemed AVA, we source our grapes from premium sites throughout the region. This blend includes several of the vineyards that have shown as standouts within the vast and rugged Sonoma Coast.

SOURCING

Cartan Vineyard, Mill Station Vineyard (Dutton Ranch)

VINEYARD NOTES

From the cool diurnal shifts in the south, to higher elevations in the North, there is a striking contrast to the concentration of fruit and high acidity. Cool, dry and long growing seasons in this maritime climate are essential, yielding wines of balance and complexity.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then racked to 35% new French oak barrels. Certain lots see inoculation, while others are natural yeast fermentations.

TASTING NOTES

Layers of Meyer lemon curd, ripe bosc pear, subtle orange blossom and honey. Light and juicy with vibrant acidity, with well-integrated oak and a touch of vanilla bean.

RELEASE DATE

June 2019