



Martin Ray

2018

CONCRETE CHARDONNAY

Green Valley of the Russian River Valley

THE WINE

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

SOURCING

Mill Station Vineyard of Dutton Ranch.

VINEYARD NOTES

Located in the heart of Green Valley, this vineyard possesses the rare combination of excellent soil, old vines and ideal cool climate. Planted to Goldridge fine sandy loam, it is southwest facing and sees long periods of morning fog and cool coastal wind in the evening.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

Cooler winter temperatures, with first signs of budbreak in March. Steady growing temperatures with intermittent heat spikes in June and July. Temperate throughout August with higher than average yields and excellent quality. Harvest began late August.

WINEMAKING NOTES

Gently whole cluster pressed, cold-settled for two days, then racked to concrete eggs where it is inoculated with yeast and sur lie aged until malolactic fermentation complete. The wine is then racked into concrete eggs for 10 months aging.

WINEMAKER

Lindsey Houghton

TASTING NOTES

Fresh apple skins, Bartlett pear and lychee fruit with racy minerality. Stonefruit notes of white peach, with sweet jasmine, bitter almond and white pepper are framed by bright acidity layered over a juicy broad palate.

RELEASE DATE

January 2020



VARIETAL	100% Chardonnay
AVA	Green Valley
BRIX AT HARVEST	23.7°
pH	3.48
TOTAL ACIDITY	5.6 g/L
ALCOHOL	14.2%