



BRIX AT HARVEST: 23.0°

pH: 3.45

TOTAL ACIDITY: 5.6 g/L

ALCOHOL: 13.8%

Martin Ray

VINEYARDS & WINERY

2019

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

Starting with rain during bloom, 2019 transitioned into a steady, slow to warm spring. Temperate throughout the summer, offering only a couple intermittent heat spikes. Average yields and incredible quality with harvest beginning in early August.

WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then racked to 30% new French oak barrels. Certain lots see inoculation, while others are natural yeast fermentations.

TASTING NOTES

Layers of juicy Eureka lemon, Granny Smith apple skins, subtle orange blossom and candied ginger. Fresh and light with vibrant acidity, well-integrated oak and a touch of vanilla bean.

RELEASE DATE

November 2020