



BRIX AT HARVEST: AVG. 22.5°

pH: 3.20 g/L

TOTAL ACIDITY: 6.5

ALCOHOL: 13.2%

Martin Ray

VINEYARDS & WINERY

2020

ROSÉ OF PINOT NOIR

SONOMA COAST

THE WINE

While always fresh and food friendly, we strive to make a Rosé that is also complex, intended to be enjoyed all year. Lean and pure of fruit with brilliant high tones that highlight the expressive varietal.

SOURCING

Martin Ray Estate, Ricioli Vineyard, Dutton Ranch

VINEYARD NOTES

Coming from a small percentage of nearly all of our Sonoma Coast vineyards. Each picked at its ideal ripeness to maximize the flavors of our Pinot Noir, the subsequent Rosé also takes on the complex bouquet and palate.

VARIETAL COMPOSITION

100% PinotNoir

VINTAGE NOTES

Although we were met with several hurdles, from historic fires to a global pandemic, we will forever recall the vintage to be one of resilience, perseverance, and unity. Shifts in temperature throughout the season resulted in shorter hangtime and lower yields, but the fruit retained bright acidity, resulting in lively wines. Our diligence in testing, coupled with a dedicated team proved key to navigating 2020. While quantity may be a bit lessened, quality will not.

WINEMAKING NOTES

Harvested at low brix. 100% free run with native yeast fermentation.

TASTING NOTES

Fresh cherry, white peach and lemon zest notes with a core of racy, vibrant acidity. A touch of pink grapefruit and honeycomb, with a linear core throughout and creamy finish.

RELEASE DATE

January 2021