



Martin Ray

2020

CHARDONNAY

CONCRETE

Russian River Valley



BRIX AT HARVEST: 22.5°

pH: 3.47

TOTAL ACIDITY: 6.5 g/L

ALCOHOL: 13.8%

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

Although we were met with several hurdles, from historical 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

Gently whole cluster pressed, cold-settled for two days, with only native yeast fermentation. The wine is then raked into concrete eggs and aged on the lees for 6 months.

TASTING NOTES

Vibrant lemon, fresh apple skins and racy minerality with touches of Acacia flower. Layers of subtle pear and stonefruit and almond hulls beneath mouthwatering acidity, over a clean, linear palate.

RELEASE DATE

March 2021