



BRIX AT HARVEST: 23.6°

pH: 3.43

TOTAL ACIDITY: 5.9 g/L

ALCOHOL: 13.8%

Martin Ray

VINEYARDS & WINERY

2020

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

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

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then racked to 25% new French oak barrels. Certain lots see inoculation, while others are natural yeast fermentations.

TASTING NOTES

Layers of juicy citrus, fresh pear, white flowers and apple skins. Fresh and light with a touch of minerality, well-integrated oak and vanilla bean on the finish.

RELEASE DATE

August 2021