



Martin Ray

VINEYARDS & WINERY

— ON TAP —

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.

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.

COMPOSITION: 100% Chardonnay

BRIX AT HARVEST: 23.6° | pH: 3.43 g/L | TOTAL ACIDITY: 5.9 | ALCOHOL: 13.8%



WINES ON TAP

We are committed to wine on tap as an alternative to by the glass programs.

EFFICIENT

- Aroma and flavor preserved by inert gas
- Consistent pours from first to last glass
- Fresh three months tapped, 12 months untapped
- No oxidation or spoiled wine
- No corks to pull, no bottles to stock
- Improved serving efficiency
- 100% reusable kegs

SUSTAINABLE

- No packaging waste
- 100% reusable kegs

SPECIFICATIONS

- 1 KEG = 26 BOTTLES
- VOL: 5.16 gallons = 132 x 5oz pours
- WEIGHT: 58 lbs full
- HEIGHT: 24" x 9.5"