



BRIX AT HARVEST: 23.3°

pH: 3.39

TOTAL ACIDITY: 6.4 g/L

ALCOHOL: 13.8%

Martin Ray

VINEYARDS & WINERY

2021

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

The culmination of factors from another drought year in California surprised us with a beautiful vintage. An unseasonably dry and mild winter, which led to an early spring, forced the vines into bud break during peak frost season. A relatively warm, but even summer, resulted in early harvest dates, with lower-than-average yields.

WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then racked to stainless and 20% new French oak barrels. Certain lots see inoculation, while others are natural yeast fermentations

TASTING NOTES

Bright and lean with Granny Smith apple skins, Yuzu and underripe apricot on the front. Fresh squeezed lemon juice layered over fleshy pineapple, almond hulls, and subtle white pepper. Mouthwatering salinity interlaced with a hint of caramel, and bracing acidity throughout.

RELEASE DATE

April 2022