



BRIX AT HARVEST: 22.4°

pH: 3.25

TOTAL ACIDITY: 7.0 g/L

ALCOHOL: 13.5%



Martin Ray

2021

CHARDONNAY

CONCRETE

Russian River Valley

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

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

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

TASTING NOTES

Layers of Jonagold apple and Bartlett pear with touches of honeycomb and quince. Bright, with notes of fresh squeezed lemon and refreshing acidity throughout, and a weighty midpalate. Hints of citrus and bergamot over a clean, linear finish.

RELEASE DATE

May 2022