



BRIX AT HARVEST: 23.6°

pH: 3.59

TOTAL ACIDITY: 5.5 g/L

ALCOHOL: 14.1%

# Martin Ray

VINEYARDS & WINERY

2021

**PINOT NOIR**

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

Ricioli, Cartan Vineyard

## 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% Pinot Noir

## 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

Fermented separately in small open-top fermenters with gentle punch-downs. Maintained at moderate temperatures until dry, basket-pressed, and racked to 25% new French oak for 12 months.

## TASTING NOTES

Bright Bing cherry, raspberry gastrique, and underripe plum with hints of spice layered over earthy mushroom. Vivid red fruit carries throughout with touches of clove and citrus zest. Fresh acidity throughout, with structured, yet plush tannins on the finish.

## RELEASE DATE

August 2022