



BRIX AT HARVEST: 23.3°

pH: 3.39

TOTAL ACIDITY: 6.4 g/L

ALCOHOL: 13.8%

Martin Ray

VINEYARDS & WINERY

2021

CHARDONNAY

THE WINE

Balanced by these distinct appellations, we blend our Chardonnay to be classic in style and defined by the diversity among the vineyards we source from.

APPELLATIONS

Monterey County 51% | Sonoma County 49%

VINEYARD NOTES

Sourced from sought-after appellations, we choose premier vineyard locations from Monterey County and Sonoma County, with distinct variances in climate, elevation, and soil type.

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

Fresh and viscous, with baked apple, quince and apricot on the front. Citrus notes with caramelized pineapple, bartlett pear, and subtle white pepper. Mouthwatering salinity interlaced with a hint of honeysuckle, and bright acidity throughout.

RELEASE DATE

August 2022