



92 POINTS
JAMES SUCKLING

Martin Ray

VINEYARDS & WINERY

— ON TAP —

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%

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.

COMPOSITION: 100% Chardonnay

BRIX AT HARVEST: 23.3° | pH: 3.39 g/L | TOTAL ACIDITY: 6.4 | ALCOHOL: 13.8%



WINES ON TAP

Martin Ray Vineyards & Winery is 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"