



Martin Ray

2022

CHARDONNAY
CONCRETE
Russian River Valley



BRIX AT HARVEST: 23.2°

pH: 3.45

TOTAL ACIDITY: 6.8 g/L

ALCOHOL: 13.5%

THE WINE

A true representation of cool-climate Chardonnay, this wine offers ripe fruit with incredible concentration, framed by intense acidity and minerality.

VINEYARD NOTES

With locations spanning the valley, each cool-climate site experiences its own distinct microclimate. Low-laying fog in the morning with ample sun exposure in the afternoon, and cool evening breezes help develop complex fruit profiles but maintain ample acidity.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

Vintage 2022 started early, with bud break in early March. Late spring cold weather, with much-needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannins.

WINEMAKING NOTES

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

TASTING NOTES

Aromas of ripe D'Anjou pear, honeydew melon, and subtle taffy notes. Fresh squeezed lemon juice and jasmine, with notes of pomelo and fragrant pink peppercorn. High-toned and mineral-driven, yet lush on the midpalate, and a striking salinity on the finish.

RELEASE DATE

May 2023