



BRIX AT HARVEST: 22.8°

pH: 3.40

TOTAL ACIDITY: 6.0 g/L

ALCOHOL: 13.8%

Martin Ray

VINEYARDS & WINERY

2022

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 67% | Sonoma County 33%

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

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

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then raked to stainless and 30% new French oak barrels. Certain lots see inoculation, while others are natural yeast fermentations

TASTING NOTES

Bright and viscous, with fresh Granny Smith apple, underripe pear, and tart lemon custard on the front. Citrus notes with grapefruit pith, golden kiwi, and subtle almond. Mouthwatering salinity interlaced with a hint of freesia, and bright acidity throughout.

RELEASE DATE

July 2023