



# Martin Ray

VINEYARDS & WINERY

*While always fresh and food-friendly, we strive to make a Rosé that is also complex, intended to be enjoyed all year. Lean and pure of fruit with brilliant high tones that highlight the expressive varietal.*



## ROSÉ PHILOSOPHY

With a deep commitment to Pinot Noir, we make no exception in the making of each of our Rosés. We start with quality fruit but continue our appreciation of the complexities of the varietal by doing very little once it is harvested. With minimal intervention and manipulation, Pinot Noir has the ability to truly deliver its best nuances on the palate – delicate yet lively, juicy yet earthy – and above all balanced.

Each vintage of our Rosé, while offering characteristics indicative of the growing season, has an inherent linear core and lasting, vibrant salinity, showcasing its typicity and the terroir from which it heralds.

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100% PINOT NOIR

LONG TERM SOURCING

COOL-CLIMATE VINEYARDS

HARVESTED AT LOW BRIX

MINIMAL TIME ON SKINS

MINIMAL INTERVENTION

100% FREE RUN WITH  
INDIGENOUS YEAST  
FERMENTATION





# ROSÉ OF PINOT NOIR PROGRAM

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

Cool, dry and long growing seasons in this maritime climate are essential, yielding wines of balance and complexity. Each lot is picked at its ideal ripeness to maximize the flavors of our Pinot Noir, and the subsequent Rosé also takes on the distinct bouquet and palate.

## APPELLATIONS



### SONOMA COUNTY

*The unique geography, from its coastal mountain ranges and gaps to its inland valleys makes for an incredibly diverse and dynamic growing region. The striking contrast of the concentration and complexity of fruit and high acidity make it most notable.*

### MONTEREY COUNTY

*Coastal climates create perfect growing conditions, offering diurnal shifts of up to 35 degrees, giving the fruit ample time to ripen. This optimal weather, coupled with nutrient-deficient alluvial soils, make for an extended hangtime that is essential for complex fruit.*

## PINOT PHILOSOPHY

We make 100% Pinot Noir. Every appellation has a specific set of needs in the vineyard – and in the winery – and expresses a distinctive sense of terroir once the grapes are in the bottle. Our winemaker begins shaping each wine while it's still in the vineyard and vinifies each in small lots at our winery. Using a hands off approach, we want the terroir to shine through and each bottle to reflect the true nature of Pinot Noir.

## WINEMAKING CRAFT

While impeccable fruit is key, we take great care in every step of the winemaking process. The fruit is picked overnight, and the juice is free-run. We gently press to stainless steel tanks where it is chilled and settled for 2-3 days. We ferment using only indigenous yeast, and the wine is bottled upon completion.

DIRECTOR OF WINEMAKING: Leslie Renaud

WINEMAKER: Raemy Paterson