



BRIX AT HARVEST: 23.7°

pH: 3.57

TOTAL ACIDITY: 5.3 g/L

ALCOHOL: 13.9%

Martin Ray

VINEYARDS & WINERY

2022

PINOT NOIR

THE WINE

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

APPELLATION

Sonoma County 69% | Monterey County 31%

VINEYARD NOTES

From the cool diurnal shifts in the south, to higher elevations in the North, there is a striking contrast to the concentration of fruit and high acidity. Cool, dry and long growing seasons in this maritime climate are essential, yielding wines of balance and complexity.

VARIETAL COMPOSITION

100% Pinot Noir

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

Fermented separately in small open-top fermenters with gentle punch-downs. Maintained at moderate temperatures until dry, basket-pressed, and racked to 33% new French oak for 12 months.

TASTING NOTES

Layers of fresh raspberry and plum with hints of candied violets and earth. Vivid red notes carry throughout with tart cherry and hibiscus, with an undercurrent of sassafras and vanilla. Bright acidity on the palate, with velvety, yet structured tannins on the finish.

RELEASE DATE

September 2023