

Martin Ray

VINEYARDS & WINERY

— ON TAP —

2022

CHARDONNAY

OVER
1.44M
BOTTLES
SAVED



92 POINTS
JAMES SUCKLING

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%

WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then racked 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.

COMPOSITION: 100% Chardonnay

BRIX AT HARVEST: 22.8° | pH: 3.40 g/L | TOTAL ACIDITY: 6.0 | 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"