



# Martin Ray

2022

**PINOT NOIR**  
Santa Cruz Mountains

## THE WINE

With more highly structured tannins than its Russian River Valley counterparts, this wine sets itself apart with a leaner core of focused acidity, earthy and raw herbaceous character and silky finish.

## SOURCING

Coast Grade, Black Ridge

## VINEYARD NOTES

Two distinctly unique vineyards, that benefit from high elevation and proximity to the coast. Coast Grade, on the western side, in the heart of Bonny Doon, and Black Ridge, located more inland above Lexington Reservoir, each experience drastic diurnal shifts within their respective microclimates.

## 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 30% new French oak barrels for 12 months.

## TASTING NOTES

Juicy notes of black raspberry, black and wild cherry, and touches of citrus and peppercorn. Fleshy and exotic, with deep red and black fruit, and forest floor, flanked by fresh acidity, round mouthfeel, and earthy undertones.

## RELEASE DATE

February 2024



**BRIX AT HARVEST: 24.1°**

**pH: 3.55**

**TOTAL ACIDITY: 5.7 g/L**

**ALCOHOL: 14.3%**