



BRIX AT HARVEST: AVG. 22.5°

pH: 3.21

TOTAL ACIDITY: 6.2 g/L

ALCOHOL: 13.4%

# Martin Ray

VINEYARDS & WINERY

2023

## ROSÉ OF PINOT NOIR

### THE WINE

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.

### APPELLATIONS

55% Monterey County | 45% Sonoma County

### VINEYARD NOTES

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

### VARIETAL COMPOSITION

100% Pinot Noir

### VINTAGE NOTES

A winter abundant in rain and cool temperatures led to late budbreak and a temperate spring. Moderate temperatures throughout the summer, with few heat spikes allowed for even ripening with higher-than-average yields. This long growing season resulted in ideal phenolic ripeness, with the fruit retaining its natural acidity, while developing incredible concentration.

### WINEMAKING NOTES

Harvested at low brix. Whole cluster, 100% free run with native yeast fermentation.

### TASTING NOTES

Crisp and fruity, with dried strawberry, quince paste, and white raspberry. Intricately fresh and citrus-driven throughout, with a linear palate that finishes with touches of tangerine zest, sea salt, and honeysuckle.

### RELEASE DATE

April 2024