



BRIX AT HARVEST: 23.2°

pH: 3.48

TOTAL ACIDITY: 6.8 g/L

ALCOHOL: 13.6%

# Martin Ray

VINEYARDS & WINERY

2023

## CHARDONNAY

### THE WINE

In an effort to produce a wine that pays honorable tribute to the esteemed AVA, we source our grapes from premium sites throughout the region. This blend includes several of the vineyards that have shown as standouts within the vast and rugged Sonoma Coast.

### APPELLATIONS

Sonoma Coast

### 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% Chardonnay

### 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

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then racked to stainless and 30% new French oak and American oak barrels. Certain lots see inoculation, while others are natural yeast fermentations.

### TASTING NOTES

Bright and viscous, with Granny Smith apple skins, Asian pear, and citrus zest. An undercurrent of underripe pineapple, fresh lemon, and white flowers with hints of chalk. Vibrant acidity throughout, with a lean, racy finish.

### RELEASE DATE

May 2024