

# Martin Ray

VINEYARDS & WINERY

— ON TAP —

2023

CHARDONNAY

OVER  
1.54M  
BOTTLES  
SAVED



## 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

Sonoma Coast

## WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently pressed, old-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 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.

COMPOSITION: 100% Chardonnay

BRIX AT HARVEST: 22.8° | pH: 3.40 g/L | TOTAL ACIDITY: 6.0 | ALCOHOL: 13.6%



## 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"