



Martin Ray

2023

CONCRETE
CHARDONNAY
Russian River Valley



BRIX AT HARVEST: 22.8°

pH: 3.3

TOTAL ACIDITY: 6.2 g/L

ALCOHOL: 13.5%

THE WINE

A true representation of cool-climate Chardonnay, this wine offers ripe fruit with incredible concentration, framed by intense acidity and minerality.

VINEYARD NOTES

From the coolest pockets spanning the valley, each site experiences its own distinct microclimate. Low-laying fog in the morning with ample sun exposure in the afternoon, and cool evening breezes help develop complex fruit profiles but maintain ample acidity.

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

Fermented and aged exclusively in concrete eggs. Gently whole cluster pressed, cold-settled for two days, with only native yeast fermentation. The wine is then racked into vessels and aged on the lees for 6 months aging.

TASTING NOTES

Aromas of Granny Smith apple, Bartlett pear, and lemon pith with hints of ginger. Juicy citrus throughout, with underripe pineapple, and a subtle salinity that carries. Round and full, with ample acidity, and a linear core that cuts through layers of fruit.

RELEASE DATE

June 2024