



BRIX AT HARVEST: 23.5°

pH: 3.54

TOTAL ACIDITY: 6.0 g/L

ALCOHOL: 13.9%

# Martin Ray

VINEYARDS & WINERY

2023

## PINOT NOIR

### 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.

### APPELLATION

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% 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

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 for 12 months.

### TASTING NOTES

Mulberry and tart cherry, with hints of orange peel layered over ripe pomegranate and bramble. Vivid, fresh red fruit carries throughout with touches of spice and sea salt. Lively acidity and silky tannins on the finish.

### RELEASE DATE

October 2024