

ESTD.  1943

*Martin Ray*  
VINEYARDS & WINERY



BRIX AT HARVEST ————— 22.9°

TOTAL ACIDITY ————— 6.1 G/L

PH ————— 3.47

ALC ————— 14.5%

## 2024 CHARDONNAY CONCRETE

### THE WINE

Vibrant, textural, and wildly expressive—this is Chardonnay reimagined through the lens of innovation and cool-climate purity.

### 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

The 2024 vintage offered a long, cool growing season, ideal for developing crisp acidity and nuanced flavors. Mild conditions allowed for slow ripening and clean fruit, perfect for preserving delicacy and detail in Chardonnay.

### WINEMAKING NOTES

Hand-harvested to preserve natural acidity, the grapes were whole-cluster pressed directly into concrete eggs for fermentation. Native yeasts initiated a slow, steady ferment, and the wine remained on its original lees for nine months, never raked. The egg's natural convection and thick walls maintain even temperature and provide gentle, continuous lees stirring, enhancing mouthfeel. No malolactic fermentation was employed, preserving brightness and tension.

### TASTING NOTES

Bright and expressive, this Chardonnay opens with lifted aromas of Kaffir lime leaf, lemon pith, Asian pear, and delicate daphne blossom. The palate is both vibrant and textured, revealing flavors of underripe honeydew, lemon curd, and a savory, oyster shell minerality. A subtle earthy undertone adds depth, while the finish lingers with notes of almond pastry, Fiori di Sicilia, and a whisper of nutmeg. Mouth-coating yet fresh, this wine is a compelling expression of concrete-fermented Chardonnay.

### RELEASE DATE

April 2025

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