



 BRIX AT HARVEST
 23.7°

 TOTAL ACIDITY
 6.6 G/L

 PH
 3.31

 ALC
 14.1%

# 2023 CHARDONNAY

# SANTA CRUZ MOUNTAINS

#### THE WINE

A beautifully balanced Chardonnay showcasing harmony between texture, freshness, and minerality. A touch of oak, a touch of malolactic richness, and a bright lift from stainless and concrete fermentation create a layered, expressive wine that reflects the unique character of the Santa Cruz Mountains.

#### VINEYARD NOTES

This wine is a blend of three exceptional vineyards spanning the diverse terrain of the Santa Cruz Mountains AVA.

**Bald Mountain Vineyard**: Perched at 1,000 ft, this exposed mountaintop site brings structure, minerality, and salinity.

**Regan Vineyard:** Located near Santa Cruz in a cold, fog-laden microclimate, it contributes racy acidity and tension.

**Cooper Garrod Vineyard:** In the warmer Saratoga foothills near the historic Mount Eden site, it adds richness and ripe fruit character.

#### VARIETAL COMPOSITION

100% Chardonnay

## VINTAGE NOTES

A cool and steady growing season defined the 2023 vintage. Extended hang time across the AVA allowed for full flavor development while retaining natural acidity. Each vineyard site ripened at its own pace, delivering clean fruit with remarkable complexity and freshness.

### WINEMAKING NOTES

Each vineyard was hand-harvested, pressed, and fermented separately using a mix of neutral French oak barrels, stainless steel tanks, and concrete eggs. Malolactic fermentation was carefully monitored—some lots underwent full, others partial, and some none at all. After 12 months of aging, the lots were blended with intention, creating a wine that reflects the full range of the Santa Cruz Mountains and the strength of site-specific diversity.

#### TASTING NOTES

Aromatic layers of mango, yellow peach, and dried apricot unfold into juicy pineapple and hints of clove. A stony core of granite and wet stone adds mineral tension, while bright acidity and moderate weight create a dynamic, focused palate with a long, harmonious finish.

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