

WINE ON TAP



MARTINRAYWINERY.COM | 707.823.2404

2024 CHARDONNAY SONOMA COAST

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

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then racked to stainless and 25% new French oak and American oak barrels. Certain lots see inoculation, while others are natural yeast fermentations.

TASTING NOTES

Bright and layered, the 2024 Sonoma Coast Chardonnay opens with aromas of citrus blossom, green apple, and Asian pear. On the palate, a lively core of lemon curd, crisp pineapple, and citrus zest is framed by subtle oak tones of vanilla and baking spice.

BRIX AT HARVEST 23.0° | PH 3.39 | TOTAL ACIDITY 6.0 G/L | ALC 14.1%

WINES ON TAP MARTIN RAY IS COMMITTED TO WINE ON TAP AS AN ALTERNATIVE TO TRADITIONAL BY THE GLASS PROGRAMS



SUSTAINABLE

- No packaging waste
- 100% reusable kegs

EFFICIENT

- Aroma and flavor preserved by intert 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

SPECIFICATIONS

- Available in stainless
- $1 \text{ KEG} = 26 \text{ BOTTLES} \sim 132 \text{ x 5oz pours}$
- Stainless: 19.5L / 5.16 gallons / 58 lbs full
- Dimensions: 24" x 9.5"

