



Martin Ray

2019

CHARDONNAY
CONCRETE

Green Valley of the Russian River Valley



BRIX AT HARVEST: 23.9°

pH: 3.45

TOTAL ACIDITY: 5.9 g/L

ALCOHOL: 13.9%

THE WINE

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

SOURCING

Mill Station Vineyard of Dutton Ranch.

VINEYARD NOTES

Located in the heart of Green Valley, this vineyard possesses the rare combination of excellent soil, old vines and ideal cool climate. Planted to Goldridge fine sandy loam, it is southwest facing and sees long periods of morning fog and cool coastal wind in the evening.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

Starting with rain during bloom, 2019 transitioned into a steady, slow to warm spring. Temperate throughout the summer, offering only a couple intermittent heat spikes. Average yields and incredible quality with harvest beginning in early August.

WINEMAKING NOTES

Gently whole cluster pressed, cold-settled for two days, then racked to concrete eggs where it is inoculated with yeast and sur lie aged until malolactic fermentation complete. The wine is then left to age in concrete eggs for 10 months.

TASTING NOTES

Vibrant Eureka lemon zest, fresh peach and racy minerality with touches of Acacia flower. Layers of subtle pear and underripe nectarine beneath mouthwatering acidity, over a clean, linear palate.

RELEASE DATE

September 2020