



Martin Ray

2019

CHARDONNAY
Santa Cruz Mountains

THE WINE

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

SOURCING

Bald Mountain Vineyard, Cooper-Garrod Vineyard

VINEYARD NOTES

Both sitting at roughly 1000 ft elevation on opposite sides of the mountain, each vineyard was planted over 30 years ago and experiences impeccable sun exposure with tremendous diurnal shifts in temperature.

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

Each lot picked individually at peak ripeness. Gently whole cluster pressed, cold-settled for two days, then racked to 35% new French oak barrels. Native yeast fermentation and 100% malolactic fermentation, lees stirred bi-weekly during its 12 months of aging.

TASTING NOTES

Ripe Bosc pear, lemon mousse, and grilled pineapple with touches of honey-suckle on the nose. Subtle baking spices, sweetgrass, a hint of quince paste and Tahitian vanilla overlay a broad palate framed by linear acidity and minerality.

RELEASE DATE

November 2020



BRIX AT HARVEST: 22.6°

pH: 3.43

TOTAL ACIDITY: 6.0 g/L

ALCOHOL: 13.4%