



Martin Ray

2022

CHARDONNAY
Santa Cruz Mountains

THE WINE

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

VINEYARD NOTES

Each site was planted over 30 years ago and experiences impeccable sun exposure with tremendous diurnal shifts in temperature.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

Vintage 2022 started early, with bud break in early March. Late spring cold weather, with much-needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannins.

WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently whole cluster pressed, cold-settled for two days, then racked to 50% Concrete egg, 15% new French oak, neutral barrels and stainless steel. Native yeast fermentation and 100% malolactic fermentation, lees stirred bi-weekly during its 12 months of aging.

TASTING NOTES

Juicy pear and lively pineapple with touches of honeysuckle on the nose. Round and viscous on the palate, balanced by fresh lemon, layers of citrus and blanched almond. Subtle herbaceous and savory notes on the finish with a lasting minerality framed by linear acidity.

RELEASE DATE

June 2023



BRIX AT HARVEST: 21.9°

pH: 3.26

TOTAL ACIDITY: 6.3 g/L

ALCOHOL: 13.9%