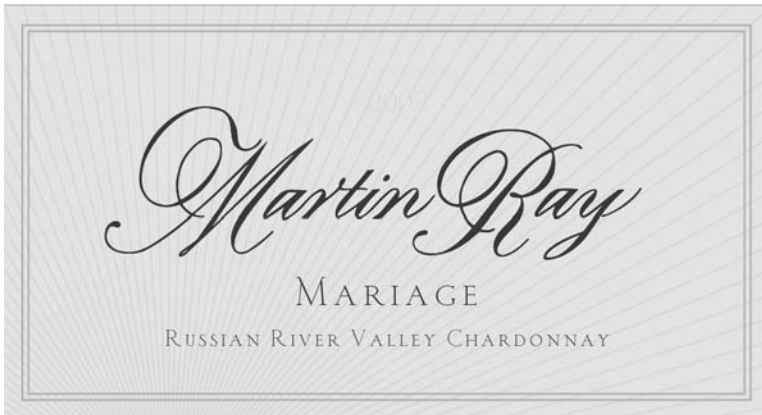


MARTIN RAY WINERY
2002 MARIAGE CHARDONNAY
RUSSIAN RIVER VALLEY



TECHNICAL NOTES

Varietal: 100% Chardonnay

Harvest Dates:

September–early October

Brix at Harvest: 24.8°

Alcohol: 14.3%

Total Acidity: 0.63

pH: 3.31

Quantity Produced: 4,300 cases

“A mountain vineyard is the most beautiful site on earth.” —MARTIN RAY

THE VINEYARDS

Martin Ray coined the French term “Mariage” to describe “marrying” the best grapes from different vineyards to produce the finest wines. In following this tradition, the grapes for our 2002 Martin Ray Chardonnay are a unique blend of vineyards carefully selected from the cool Russian River Valley. Rich fruit characteristics and lush tropical fruit flavors emerge from these select grapes, which are picked from some of the best vineyards in the region. Grapes harvested from the rolling hills of Russian River Valley offer a wide range of flavors and fruit characteristics due to the microclimates created in the valley landscape.

VINTAGE NOTES

The 2002 vintage produced an abundant, high quality crop of clean, healthy grapes resulting from a fortuitous growing season with optimal weather conditions. The rainy season ended in January with an average rainfall, leaving the remainder of the season with cool evenings and long, warm days continuing into September and early October. With lower yields and the fruit being able to hang longer on the vine, our winemaker is enthusiastic about the fruit intensity and the depth of the flavors in the wine.

WINEMAKER’S NOTES

I firmly believe that the Martin Ray “Mariage” concept—combining the best grapes from various vineyards, allows us greater latitude to choose only the best vineyard lots, which in turn consistently results in a more substantial Chardonnay. I have taken a traditional approach to both the winemaking and the final blending of the Martin Ray Chardonnay. Martin Ray summarized this method elegantly when he said: “We add nothing to our wines, nor do we take anything from them. With infinite care, we leave them alone.” The 2002 “Mariage” Russian River Valley Chardonnay begins with aromas of ripe tropical fruit. The wines’ superior structure and balance has a backbone of apple, pineapple and citrus flavors that continue flawlessly on to a ripe and elegant finish. A succulent dish of fresh lobster tails with a rich butter sauce would be an excellent match for this Chardonnay.