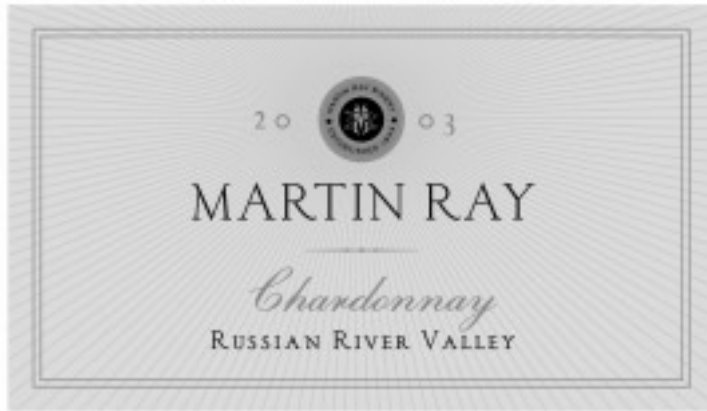


MARTIN RAY WINERY  
2003 CHARDONNAY  
RUSSIAN RIVER VALLEY



TECHNICAL NOTES

**Varietal:** 100% Chardonnay

**Harvest Dates:**

September 20–23, 2003

**Brix at Harvest:** 25.1°

**Alcohol:** 14.3%

**Total Acidity:** 0.61

**pH:** 3.47

**Quantity Produced:** 1,750 cases

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

THE VINEYARDS

The grapes for our 2003 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 the Russian River Valley offer a wide range of flavors and fruit characteristics due to the microclimates created in the valley landscape.

VINTAGE NOTES

The 2003 vintage produced lower yields of small berries with intense, concentrated flavors that promise a wealth of high quality, premium wines. The climate was consistent to the characteristics of the Russian River Valley with average rainfall, protective fog blankets during the spring and summer mornings and moderate temperatures throughout the summer that continued into harvest.

WINEMAKER'S NOTES

Martin Ray summarized our winemaking method when he said: “We add nothing to our wines, nor do we take anything from them. With infinite care, we leave them alone.” Our 2003 Russian River Valley Chardonnay begins with rich aromas, highlighted by fresh white peaches and vanilla. The wine’s superior structure and balance has a backbone of crisp apple, peach and creamy vanilla flavors that continue flawlessly on to a ripe and elegant finish.

FOOD AND WINE PAIRING

A succulent dish of fresh lobster tails with a rich butter sauce would be an excellent match for our Chardonnay.