

MARTIN RAY
WINERY

2004

Chardonnay

RUSSIAN RIVER
VALLEY

TECHNICAL NOTES

VARIETAL

100% Chardonnay

HARVEST DATES

September 6–21, 2004

BRIX AT HARVEST

25.2°

ALCOHOL

14.3%

TOTAL ACIDITY

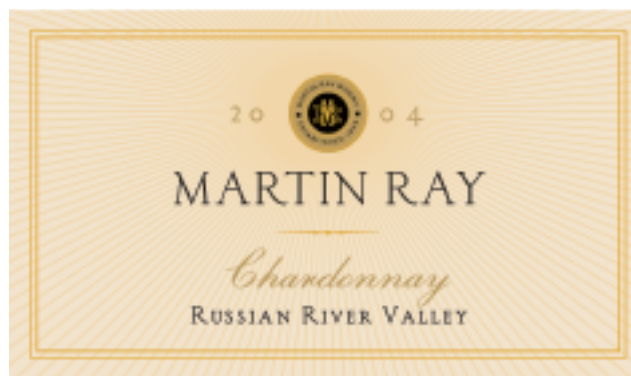
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3.51

QUANTITY PRODUCED

4,000 cases



Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2004 Martin Ray Chardonnay are a unique blend of vineyards carefully selected from the cool Russian River Valley. Grapes harvested from the rolling hills of the Russian River Valley offer a wide range of flavors and fruit characteristics due to microclimates created in the valley landscape.

VINTAGE NOTES The 2004 harvest was extremely favorable and produced a wealth of high quality fruit. A steady growing season with mild temperatures throughout the year allowed for the grapes to ripen to full maturity two weeks earlier than usual. These conditions, coupled with a rain-free ripening season, have resulted in a vintage of vibrant color, concentrated flavors and beautiful aromatics.

WINEMAKER'S NOTES Our 2004 Russian River Valley Chardonnay begins with rich aromas, highlighted by fresh peaches, apples 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.

On-premise/restaurant: \$35–90

Off-premise/retail : \$16–50

MARTIN RAY
WINERY

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