

MARTIN RAY
WINERY
2007

Chardonnay

RUSSIAN RIVER
VALLEY

TECHNICAL NOTES

VARIETAL

100% Chardonnay

RELEASE DATES

March 2009

BRIX AT HARVEST

25.2

TOTAL ACIDITY

0.59%

PH

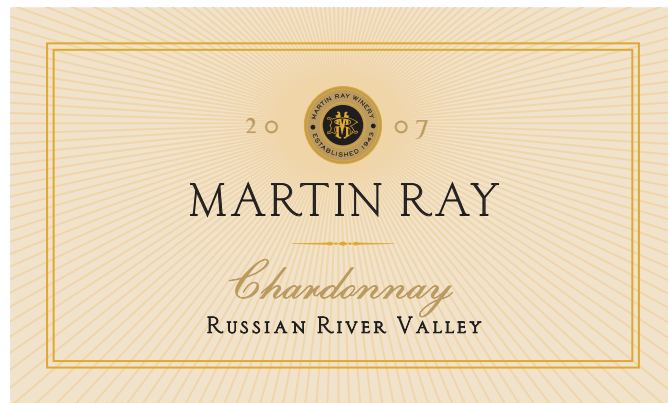
3.69

ALCOHOL

14.4%

MARTIN RAY
WINERY

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Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2007 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 finest 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 2007 harvest was a week or so earlier this year, but fairly quick, compact and with lower crop yields. Early winter rainfall led to an even growing season with moderate weather conditions throughout the year. Although crop size was down, we harvested beautiful fruit which will produce wines with great intensity.

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." Aging in French oak barrels "on the lees" develops rounder, creamier texture in the wine. Our 2007 Russian River Valley Chardonnay is aged for 18 months in French oak barrels. It begins with aromas highlighted by fresh melon and vanilla. The wine's superior structure and balance have a backbone of crisp apple, melon 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.