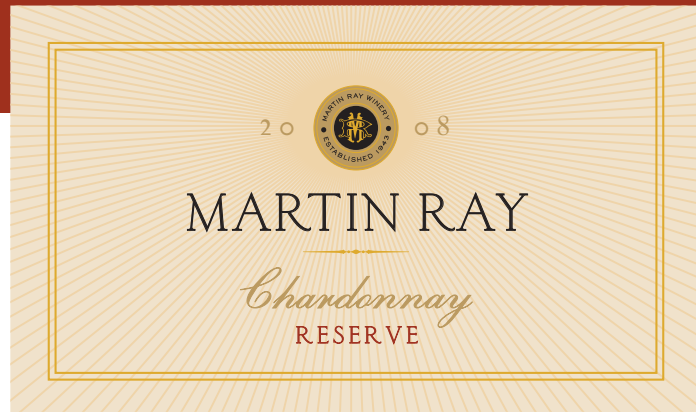




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2008 RESERVE BALD MOUNTAIN-SANTA CRUZ MOUNTAINS CHARDONNAY

THE VINEYARDS The Martin Ray Santa Cruz Mountains Reserve Chardonnay is sourced from the distinguished Bald Mountain Vineyard. The vineyard is located at 1,500 feet elevation in the Ben Lomond Mountain appellation of the Santa Cruz Mountains. The vineyard soil composition is sandy mixed with gravel and offers berries with rich, concentrated fruit flavors. This mountaintop vineyard faces the Pacific Ocean and is privileged with morning and evening fog, due to maritime influences. These idyllic conditions lengthen the growing season, allowing grapes to reach maturity with deep color and concentrated flavors.

VINTAGE NOTES The 2008 harvest started off a bit challenging, but produced beautiful fruit all the same. The year began with unexpected late frost, heat spikes and unseasonable rain. However, the end of spring and all through summer provided idyllic conditions that remained around 80 degrees with dry weather and few heat spikes. Lower yields allowed intense, superb fruit to develop.

WINEMAKER'S NOTES One-hundred percent barrel fermented with ten months of aging in French oak barrels “sur-lies” develops rounder, creamier texture in the wine. Our Bald Mountain Chardonnay begins with rich aromas, highlighted by fresh apricots and vanilla which follow through in a very rich and well-structured palate. Bright flavors of peach, pineapple, crisp citrus and soft honey continue in this full, round bodied wine with a rich finish balanced by creamy oak.

FOOD & WINE PAIRING Grilled mahi-mahi with basil and fresh citrus slaw, halibut with light buerre blanche sauce or angel pasta tossed with oregano, olive oil and mild garlic.

TECHNICAL NOTES

BRIX AT HARVEST | 25.6

TOTAL ACIDITY | 0.65%

ph | 3.48

ALCOHOL | 14.8%

VARIETAL | 100% Chardonnay

RELEASE DATES | February 2010