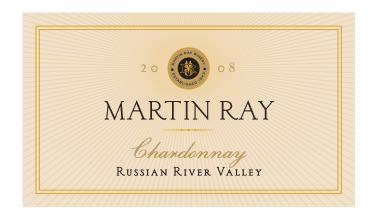


## Martin Ray Winery

2191 LAGUNA ROAD
SANTA ROSA, CA 95401
(707) 823-2404
FAX (707) 829-6151
MARTINRAYWINERY.COM



## Great wine lights a five in the soul. —MARTIN RAY

THE VINEYARDS The grapes for our 2008 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 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 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 2008 Russian River Valley Chardonnay is aged for 16 months in barrel. 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, fettuccine alfredo or a butternut squash soup would be an excellent match for our Chardonnay.