

MARTIN RAY WINERY

2009

Chardonnay

RUSSIAN RIVER
VALLEY

TECHNICAL NOTES

VARIETAL

100% Chardonnay

RELEASE DATES

June 2010

BRIX AT HARVEST

25.4

TOTAL ACIDITY

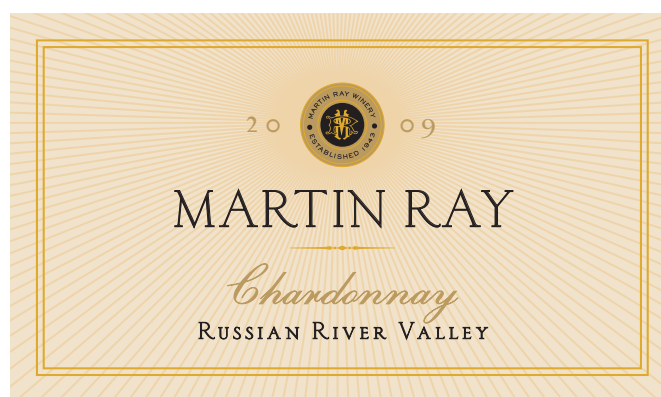
0.57%

ph

3.59

ALCOHOL

14.5%



Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2009 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 2009 harvest was fantastic throughout California. Abundant spring rains and a temperate growing season produced excellent fruit quality. The beautiful Indian summer weather that followed mild rain in early October allowed the grapes to reach optimum maturity.

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 2009 Russian River Valley Chardonnay is aged for twelve months in barrel. A nice, jewel-like nose with inviting aromas of fresh juicy pear and spice notes. Fresh flavors of crisp apple, melon and creamy vanilla are framed by an oak backbone. Finishes long and full with hints of minerality and citrus.

FOOD & 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.

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