

MARTIN RAY WINERY

2010

Chardonnay

RUSSIAN RIVER
VALLEY

TECHNICAL NOTES

VARIETAL

100% Chardonnay

RELEASE DATES

March 2011

BRIX AT HARVEST

23.2

TOTAL ACIDITY

0.66%

ph

3.46

ALCOHOL

14.5%

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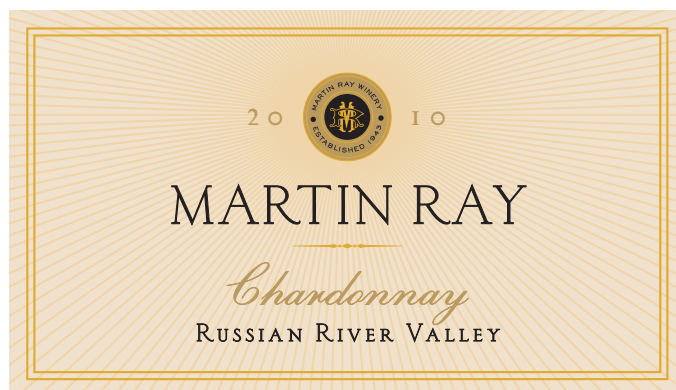
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MARTINRAYWINERY.COM



Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2010 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 2010 harvest was one of the strangest growing seasons on record. This long, slow, cold season had us about 3–4 weeks behind schedule and a small window of time to bring in all the fruit. Although the season has been bizarre, this will be the harvest of “super berries.” Due to moderate ripening at cool temperatures, the grapes have retained good levels of acid so we have very balanced fruit that has achieved ripeness at lower brix. Therefore, we have lower yields of fruit, with lower alcohol and sugar levels, great color and amazing flavors.

WINEMAKER'S NOTES Our Chardonnay is pressed in small lots with whole clusters, then mostly native yeast is used in the fermentation process with very little malolactic in order to retain brightness. The wine is 100% barrel fermented for seven months in French oak; 15% new oak, 85% 1–4 year old barrels. Aging in French oak barrels “on the lees” develops rounder, creamier texture in the wine. A nice jewel-like nose with inviting aromas of fresh juicy pear and spice notes. Rich flavors of lemon, crème brulee, light spice and toast are framed by an oak backbone. Finishes dry and crisp with a pronounced minerality.

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.