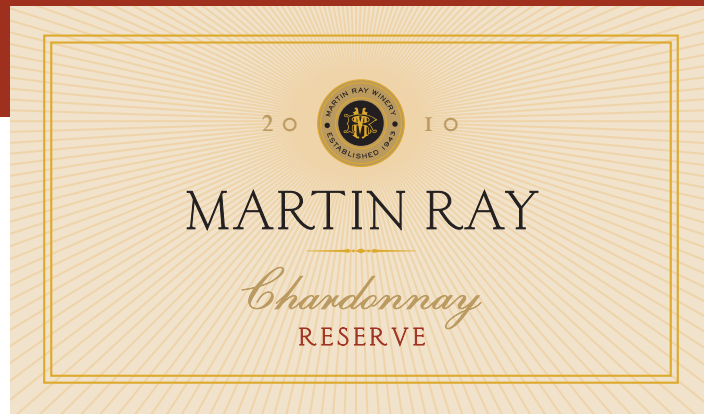




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2010 RESERVE-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 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 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 is a light straw color and begins with delicate, layered aromas of oak spice, lemon and ripe orchard fruit. Bright flavors of ripe peach, nectarine, honey, pineapple, citrus and vanilla crème continue in this elegantly structured wine with moderate acidity that gives it a rich, silky balance.

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 | 24.8

TOTAL ACIDITY | 0.65%

ph | 3.46

ALCOHOL | 13.5%

VARIETAL | 100% Chardonnay

RELEASE DATES | October 2011