

MARTIN RAY WINERY

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Chardonnay

RUSSIAN RIVER
VALLEY

TECHNICAL NOTES

VARIETAL

100% Chardonnay

RELEASE DATES

May 2012

BRIX AT HARVEST

23.8

TOTAL ACIDITY

0.66%

ph

3.40

ALCOHOL

13.5%

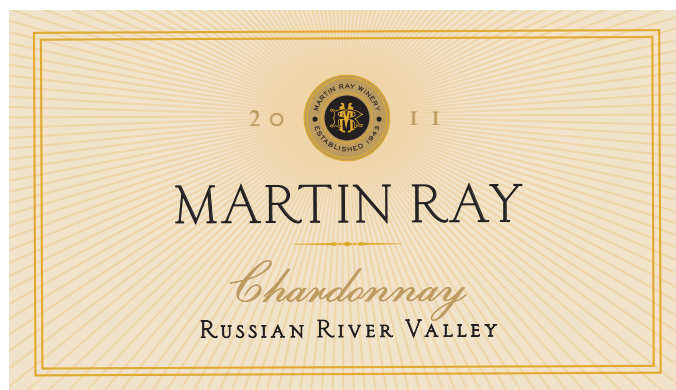
MARTIN RAY WINERY

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MARTINRAYWINERY.COM



Great wine lights a fire in the soul.

—MARTIN RAY

THE VINEYARDS The grapes for our 2011 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 2011 harvest was a year of gradual ripening and longer than usual hang times for all varietals due to the unseasonable weather. The tannins are not quite as robust as 2010 and on the softer side, yet still very defined and structured. This vintage has low alcohol percentages, nice acid balance and low crop yields which led to concentrated, intense berries.

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. Inviting aromas of fresh juicy pear, baked apple and cinnamon are just like a fresh baked apple crisp. A lively mouth feel echoing the aromatics with good acid and a solid backbone. Finishes bright 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.