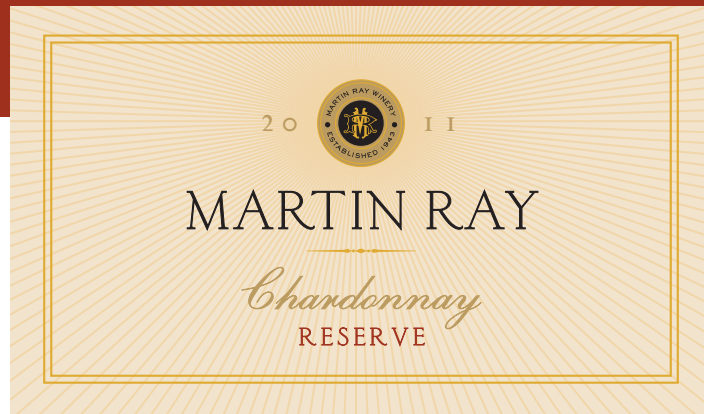




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2011 RESERVE-SANTA CRUZ MOUNTAINS CHARDONNAY

THE VINEYARDS Our Santa Cruz Reserve Chardonnay comes from the Cooper Garrod Vineyards, with which we have a long and fruitful history. This vineyard site is located within a cool microclimate, which is blessed with a long growing season. This steep hillside vineyard is organically farmed. The combination of these optimum conditions allows the grapes to attain their peak of ripeness, while maintaining balanced acidity.

VINTAGE NOTES The harvest of 2011 was very challenging, because a long, rainy spring postponed the normal growing season. When summer finally arrived, temperatures rarely rose above 90°F, stalling ripening even more. Fortunately, September ushered in a warm Indian summer and our Chardonnay was able to attain peak ripeness and acidity (albeit a bit late), which resulted in intensely flavored fruit with balanced acidity.

WINEMAKING NOTES After carefully hand-picking, we gently press the whole clusters of grapes, and chill the juice to cold settle it. We then rack it off for barrel fermentation in French oak barrels (20% of which are new). We allow the wine to undergo a very long fermentation, with partial malolactic fermentation, which paired with 8 months of barrel aging, provides extra complexity.

TASTING NOTES Aromas of baked apple, Meyer lemon, baking spices and toasty vanilla continue as flavors with good intensity in the round, juicy, richly textured mouth.

FOOD & WINE PAIRING Pair this rich, elegant Chardonnay with mild cheeses, roast chicken and creamy pasta dishes.

TECHNICAL NOTES

BRIX AT HARVEST | 24.9

TOTAL ACIDITY | 7.2g/L

ph | 3.39

ALCOHOL | 14.3%

VARIETY | 100% Chardonnay

RELEASE DATES | October 2012