Martin Ray Winery

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Chardonnay

RUSSIAN RIVER VALLEY

TECHNICAL NOTES

VARIETY

100% Chardonnay

RELEASE DATE

April 2012

BRIX AT HARVEST

24.5°

TOTAL ACIDITY

 $6.2\,\mathrm{g/L}$

ph

3.48

ALCOHOL

14.2%

MARTIN RAY WINERY

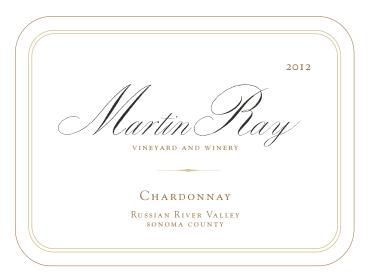
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Great wine lights a five in the soul.

-MARTIN RAY

THE VINEYARDS The grapes for this wine were grown in Russian River vineyards near Healdsburg and Windsor, predominantly from Herrick, Hill, Ricci and Laguna vineyards. Some fruit from Green Valley (a subappellation of Russian River Valley) was blended in this year, which added a nice apple-pear character. Cool, foggy evenings, coupled with warm, sunny days provided optimum ripening conditions.

VINTAGE NOTES The 2012 vintage was widely acclaimed as one of the most ideal growing seasons during the last decade. Consistently moderate weather throughout the season yielded balanced chemistry in the grapes and a bountiful crop. Good fruit set in the spring resulted in heavy crops (30–50% more than the previous year!), so more thinning was required in some of our vineyards. The clusters were heavy, but the berries were surprisingly small, which produced concentrated flavors and aromas.

WINEMAKING NOTES We picked the grapes at the peak of ripeness, between October 3rd and 12th. We gently pressed the fruit, cold settled the juice for two days, and then racked it to French oak barrels and stainless steel tanks. We then fermented it using indigenous yeast. This wine has a moderate oak influence—it underwent only partial malolactic fermentation, which added a rich, creamy mouthfeel, yet maintained some of the more delicate floral aromas.

TASTING NOTES Perfectly balanced aromas of baked apple, citrus, toast and floral notes delight the nose and continue as flavors in the juicy, round mouth.

FOOD & WINE PAIRING Pair this rich, refreshing Chardonnay with light fish dishes, a variety of salads and mild cheeses.