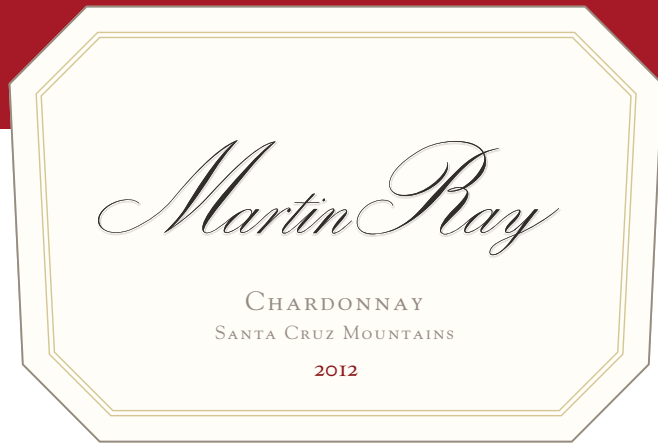




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2012 RESERVE SANTA CRUZ MOUNTAINS CHARDONNAY

THE VINEYARDS Our Santa Cruz Reserve Chardonnay comes from the Cooper Garrod Vineyards (46%) and the Bald Mountain Vineyard (54%), with which we have a long and fruitful history. The Cooper Garrod vineyard site is inland and little warmer than the Bald Mountain vineyard which is more coastal and cooler. Both vineyards are located within a cool microclimate, which is blessed with a long growing season. These steep hillside vineyards are organically farmed. The combination of these optimum conditions allows the grapes to attain their peak of ripeness, while maintaining balanced acidity.

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 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 (30% of which are new). We allow the wine to undergo a very long fermentation, with partial malolactic fermentation, which paired with eleven months of barrel aging, provides extra complexity.

TASTING NOTES A pretty and elegant wine with a slightly sweet lemon-custard nose and background notes of fresh pear. Creamy, tropical flavors of coconut, guava and kiwi with a hint of lightly toasted sugar cane abound in this fruit-forward but Old World style Chardonnay. A nicely textured mouth with graceful and bright acidity.

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 | 14.1%

VARIETY | 100% Chardonnay

RELEASE DATES | August 2013