



BRIX AT HARVEST: AVG. 22.3°

pH: 3.23 g/L

TOTAL ACIDITY: 6.4

ALCOHOL: 13.2%

# Martin Ray

VINEYARDS & WINERY

2021

## ROSÉ OF PINOT NOIR

SONOMA COAST

### THE WINE

While always fresh and food friendly, we strive to make a Rosé that is also complex, intended to be enjoyed all year. Lean and pure of fruit with brilliant high tones that highlight the expressive varietal.

### SOURCING

Martin Ray Estate, Ricioli Vineyard, Dutton Ranch

### VINEYARD NOTES

Coming from a small percentage of nearly all of our Sonoma Coast vineyards. Each picked at its ideal ripeness to maximize the flavors of our Pinot Noir, the subsequent Rosé also takes on the complex bouquet and palate.

### VARIETAL COMPOSITION

100% Pinot Noir

### VINTAGE NOTES

The culmination of factors from another drought year in California surprised us with a beautiful vintage. An unseasonably dry and mild winter, which led to an early spring, forced the vines into bud break during peak frost season. A relatively warm, but even summer, resulted in early harvest dates, with lower-than-average yields.

### WINEMAKING NOTES

Harvested at low brix. 100% free run with native yeast fermentation.

### TASTING NOTES

Ripe yellow raspberries, Meyer lemon zest, and guava with notes of dried wild strawberry. Intricately fresh throughout, with Satsuma, stone fruit and subtle cherry blossom, and a creamy, yet linear mid-palate and lasting, vibrant finish.

### RELEASE DATE

January 2022