

ESTD.  1943

*Martin Ray*

2023

CONCRETE  
CHARDONNAY  
Russian River Valley



BRIX AT HARVEST: 22.8°

pH: 3.3

TOTAL ACIDITY: 6.2 g/L

ALCOHOL: 13.5%

### THE WINE

A true representation of cool-climate Chardonnay, this wine offers ripe fruit with incredible concentration, framed by intense acidity and minerality.

### VINEYARD NOTES

From the coolest pockets spanning the valley, each site experiences its own distinct microclimate. Low-laying fog in the morning with ample sun exposure in the afternoon, and cool evening breezes help develop complex fruit profiles but maintain ample acidity.

### VARIETAL COMPOSITION

100% Chardonnay

### VINTAGE NOTES

A winter abundant in rain and cool temperatures led to late budbreak and a temperate spring. Moderate temperatures throughout the summer, with few heat spikes allowed for even ripening with higher-than-average yields. This long growing season resulted in ideal phenolic ripeness, with the fruit retaining its natural acidity, while developing incredible concentration.

### WINEMAKING NOTES

Fermented and aged exclusively in concrete eggs. Gently whole cluster pressed, cold-settled for two days, with only native yeast fermentation. The wine is then racked into vessels and aged on the lees for 6 months aging.

### TASTING NOTES

Aromas of Granny Smith apple, Bartlett pear, and lemon pith with hints of ginger. Juicy citrus throughout, with underripe pineapple, and a subtle salinity that carries. Round and full, with ample acidity, and a linear core that cuts through layers of fruit.

### RELEASE DATE

June 2024