

ESTD.  1943

Martin Ray
VINEYARDS & WINERY



BRIX AT HARVEST ————— 22.4°

TOTAL ACIDITY ————— 6.4 G/L

PH ————— 3.18

ALC ————— 13.2%

2025 ROSÉ OF PINOT NOIR SONOMA COAST

THE WINE

Refreshing and complex, with bright fruit, vibrant acidity, and a clean, mineral edge. A crisp, expressive Rosé that's highly food-friendly and easy to love, vintage after vintage.

APPELLATION

Sonoma Coast

VINEYARD NOTES

Our grapes are sourced from an assortment of Sonoma Coast sites, including vineyards within the Russian River Valley and Sonoma Carneros appellations (both contained within the broader Sonoma Coast designation), including Ricioli Vineyard and the Martin Ray Estate, among others.

VARIETAL COMPOSITION

100% Pinot Noir

VINTAGE NOTES

The 2025 season along the coast was defined by a long, even ripening window driven by mild weather patterns and steady growing conditions. A cool spring and moderate summer supported gradual flavor development and strong natural acidity, while the absence of major heat events helped preserve freshness and precision—ideal for bright, aromatic Rosé.

WINEMAKING NOTES

Harvested at low Brix to highlight freshness and natural acidity. Grapes were gently pressed, then fermented entirely in stainless steel to preserve pure fruit character. No malolactic fermentation.

TASTING NOTES

Lifted aromatics of guava, fresh raspberry, and gardenia blossom lead into a crisp palate of grapefruit juice and wet stone minerality. Bright, clean, and refreshing, with a lively finish that keeps you coming back for another sip.

BOTTLING DATE

November 2025

MARTINRAYWINERY.COM | 707.823.2404