

ESTD.  1943

Martin Ray
VINEYARDS & WINERY



BRIX AT HARVEST ————— 23.8°

TOTAL ACIDITY ————— 6.1 G/L

PH ————— 3.31

ALC ————— 13.8%

2025 CHARDONNAY SONOMA COAST

THE WINE

Balanced, bright, and layered, this Sonoma Coast Chardonnay brings together a touch of oak, partial malolactic richness, and vibrant natural acidity. Fresh yet textured, it captures the classic coastal style with nuance, energy, and polish.

VINEYARD NOTES

Sourced from a blend of small, family-owned vineyards across the Sonoma Coast appellation, from sites with whom we have built long-standing relationships. Each vineyard was harvested at ideal ripeness and kept separate through pressing, fermentation, and aging, allowing each component to fully express its place before final blending.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

The 2025 Sonoma Coast vintage was shaped by a mild, steady season with no major heat events, allowing Chardonnay to ripen slowly while retaining bright acidity. Cool coastal influence preserved freshness and aromatic detail, while the long growing window built concentration, balance, and clarity of fruit.

WINEMAKING NOTES

Each vineyard lot was pressed, fermented, and aged separately until just before bottling. Fermentation took place across oak barrels, stainless steel, and concrete eggs, with varying levels of malolactic fermentation to build texture and complexity. Lots were aged on their original lees, with some stirring, before being blended to achieve balance, nuance, and true Sonoma Coast typicity.

TASTING NOTES

Bright and expressive, with notes of golden apple, lemon zest, and honeysuckle layered with hints of vanilla, powdered sugar, and lemon drop cookie. The palate is fresh and lively, with bright acidity, pleasing weight, and a subtle herbal edge reminiscent of oregano that adds complexity to the finish.

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