

vinous

<u>Vintage</u>	<u>Producer</u>	<u>Name</u>	<u>Tasting Notes</u>	<u>Score</u>	<u>Author</u>	<u>Drinking Window</u>	<u>Release Price</u>	<u>Review Date</u>
<input type="checkbox"/> 2014	Ramey	Chardonnay Ritchie Vineyard	(15.1% alcohol; 30% new oak): Pale, bright yellow. Aromas of lemon zest, wild herbs and minerals. Dense, thick and savory, showing an exotic orange blossom note and a building floral element from the small percentage of Chardonnay Musqué vines but still quite youthfully tight, with a dominant flavor of crushed rock. This baby, from what David Ramey describes as "a big crop, but nice," needs time. <small>— Stephen Tanzer</small>	94+	Stephen Tanzer	2019 - 2029	\$65.00	Jul-17
<input type="checkbox"/> 2013	Ramey	Chardonnay Ritchie Vineyard	(14.1% alcohol; 6.8 g/l total acidity, expressed as tartaric; 30% new oak): Pale, bright lemon-yellow. Complex nose hints at lemon, clove and minerals. Vinous and penetrating, with strong lemony acidity and a serious mineral spine giving the palate superb energy but keeping the wine tight in the early going. Finishes a bit phenolic, with terrific grip to support a slow evolution in bottle. This, too, needs time in the cellar. <small>— Stephen Tanzer</small>	95	Stephen Tanzer	2020 - 2030	\$65.00	Jul-17
<input type="checkbox"/> 2012	Ramey	Chardonnay Ritchie Vineyard	(14.9% alcohol; 30% new oak): Bright yellow. Reduced on the nose in the way of a Burgundy, showing musky hints of flint, hazelnut and soft citrus fruits, plus some suggestions of tropical fruits. Wonderfully glyceric but with strong acidity and saline minerality giving the wine shape and grip. Not yet hugely complex--and quite tight in the early going--but fine-grained and savory, and very long on the aftertaste. This fruit was harvested on September 25, compared to September 3 and September 6 in 2013 and 2014, respectively. <small>— Stephen Tanzer</small>	93+	Stephen Tanzer	2018 - 2028	\$65.00	Jul-17

<input type="checkbox"/>	2011	Ramey	Chardonnay Ritchie Vineyard	<p>(15.1% alcohol; 45% new oak): Bright yellow. Deeper-pitched on the nose than the Hyde bottling, offering scents of pear, vanilla, menthol, nutmeats and minerals. The first of these Hyde vintages to show any signs of development in the mouth, conveying a surprising sweetness to its sappy orchard fruit and gingery spice flavors. This doesn't have the texture or stuffing of the 2010 or 2009 bottlings but finishes with excellent focus.</p> <p>— Stephen Tanzer</p>	91	Stephen Tanzer	2017 - 2023	\$60.00	Jul-17
<input type="checkbox"/>	2010	Ramey	Chardonnay Ritchie Vineyard	<p>(15.3% alcohol; 45% new oak): Bright yellow. Yellow fruits, spices and a floral topnote on the nose. Chewy, savory and classic in the mouth, conveying a strong impression of solidity to the highly complex flavors of peach, flowers, spices, nuts and salty minerality. With its outstanding depth of texture, this comes across as slightly softer than the 2009--even a bit more exotic in its mouthfeel. One still senses the CO2, but then this wine is still short of its peak.</p> <p>— Stephen Tanzer</p>	94	Stephen Tanzer	2019 - 2026	\$60.00	Jul-17
<input type="checkbox"/>	2009	Ramey	Chardonnay Ritchie Vineyard	<p>(14.9%; 7.2 grams per liter acidity, vs. 6.2 for the 2010): Stunning smoky reduction in a Burgundy way, with the subdued nose showing sexy iodiney minerality as the wine opens in the glass. Intensely flavored, soil-driven wine with a distinctly saline quality to its wonderfully sweet orchard fruit, spice and mineral flavors. Perhaps a bit chunkier than the 2009 Hyde Vineyard bottling but the chewy, salty, rising finish leaves the salivary glands humming. Perfect now after some aeration.</p> <p>— Stephen Tanzer</p>	95	Stephen Tanzer	2017 - 2026	\$60.00	Jul-17
<input type="checkbox"/>	2008	Ramey	Chardonnay Ritchie Vineyard	<p>(15.4% alcohol; picked at 25.4 degrees Brix, or at least 2 degrees higher than in recent vintages; aged in 64% new oak and 36% twice-used barrels): Bright yellow; not yet gold. Aromas of pear, orange zest and <i>mirabelle</i>, plus a whiff of banana. A very ripe but very dry wine, with its peach, pear and smoky mineral flavors a bit dulled by alcoholic warmth; not showing the penetrating quality it displayed upon release. Today I prefer the 2008 Hyde for its saline minerality and better acidity, although I should note that both of these wines were acidified. Not my favorite vintage here: I'd drink this wine over the next few years.</p> <p>— Stephen Tanzer</p>	90	Stephen Tanzer	2017 - 2019	\$65.00	Jul-17

<input type="checkbox"/>	2007	Ramey	Chardonnay Ritchie Vineyard	<p>(15.3% alcohol and 6.2 g/l acidity; 65% new oak): Bright, healthy yellow with a gold tinge. Less open on the nose than the 2008 but ultimately more complex, offering musky yet youthful scents of fresh peach, apricot, butterscotch and toasty, spicy oak. Wonderfully rich and savory in the mouth, with an almost tactile quality to its spiciness. Quite youthful for its age, still retaining primary flavors of peach and apricot. Subtle underlying minerality provides focus and extends the lightly phenolic finish. Interestingly, Ramey told me he wishes he had picked this fruit at 23 degrees Brix rather than 24.</p> <p>-- Stephen Tanzer</p>	92	Stephen Tanzer	2017 - 2022	60	Jul-17
<input type="checkbox"/>	2006	Ramey	Chardonnay Ritchie Vineyard	<p>Full medium yellow. Captivating aromas of orange zest, ginger and quinine, complicated by a note of decomposing vegetable matter and some more evolved suggestions of smoke and earth. Thick and saline in the mouth, offering hints of spices and honeysuckle but little in the way of primary fruit. Finishes a bit edgy. As with the two 2011 bottlings, I find this wine marginally more successful than the 2006 Hyde but at this point <u>it's not going anywhere.</u></p> <p>-- Stephen Tanzer</p>	91	Stephen Tanzer	2017 - 2019	62	Jul-17
<input type="checkbox"/>	2005	Ramey	Chardonnay Ritchie Vineyard	<p>(done in two-thirds new François Frères barrels): Bright, full yellow. Aromas of soft citrus fruits, ginger, butter and minerals, plus an intriguing whiff of goat cheese. At once more energetic and creamier than the 2006, offering impressive volume to its tactile flavors of musky stone and citrus fruits, flowers and sexy oak. Not a thick or heavy style but impressively chewy nonetheless. Finishes with noteworthy verve. This wine has been fully open for business for a while now but still has life <u>ahead of it.</u></p> <p>-- Stephen Tanzer</p>	93	Stephen Tanzer	2017 - 2023	65	Jul-17
<input type="checkbox"/>	2004	Ramey	Chardonnay Ritchie Vineyard	<p>(15.7% alcohol): Full yellow-gold; the darkest of the range of Ritchie wines): More advanced on the nose than the 2005, offering slightly funky, high-toned aromas of orchard fruits and earth. Fat and sweet but a bit heavy, conveying a bitter edge to its very ripe peach and <i>mirabelle</i> flavors that carries through to the wine's somewhat phenolic finish. Can't match the 2004 Hyde for density or length, much less verve and definition, <u>but this is still in reasonably good shape.</u></p> <p>-- Stephen Tanzer</p>	92	Stephen Tanzer	2017 - 2019	60	Jul-17