



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

Appellation	Russian River Valley
Soil & Clonal Selection	These are cool sites, with low vigor soil such as Goldridge Loam and were planted between 1969 to 2006. Some vineyards are planted to a larger-clustered clone—typically, UC Davis clone 4—or they might be a younger planting of a Wente or Dijon selection.
Sites	30% from three different Dutton ranches, 29% from three Martinelli vineyards, 14% King, 10% Rochioli Vineyards (with Allen), 8% Forchini, 3% Green Pastures (a 42-year-old Wente vineyard off of Felta Creek Road), and in this vintage we declassified a bit of Hyde (6%) into the Russian River blend

VINTAGE

Growing Season	2011 was the coolest vintage in many years, one which was chased into the winery by a series of rainstorms. In fact we made less of this blend this year since two of our Dutton vineyards didn't ripen and were not harvested for us. Those that came in, however, produced our style of Chardonnay—a perfect balance of old world style and new world fruit, albeit leaner than in warmer vintages.
Harvest Date(s)	September 8 to October 3
Brix at Harvest	23.3° average

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	Whole-cluster pressing for delicacy, native-yeast barrel fermentation and full natural malolactic fermentation
Aging	15 months in 23% new French & Hungarian oak barrels (Francois Freres & Demptos) and aged <i>sur lies</i> with monthly <i>bâtonnage</i> . Non-filtered.
Cases	8,690
Alcohol	14.5%
Release Date	November 2013

“Coming from special vineyard sites, our Chardonnays show great depth of flavor, length of finish, aromatic complexity, and a fine balance between richness and delicacy. Typically, the climate is cool, the soil vigor low, and the vine clone, or selection, is one with small berries, small clusters and inherently low yields.” – David Ramey