



RAMEY

Chardonnay

PLATT VINEYARD

SONOMA COAST

VINEYARD

Appellation	Sonoma Coast
Site	Located five miles from the Pacific off Bodega Highway, midway between Sebastopol and Bodega Bay, the vineyard sits at 800' on a south-facing slope overlooking the Estero Americano (which funnels cooling marine weather to the Sacramento delta via the Petaluma Gap).
Soil	Soil is Goldridge Loam uplifted from ancient ocean floor.
Clonal Selection	Planted on low-vigor rootstock (420A) to the Wente selection chosen from one of our Hyde Vineyard blocks.
Planted	The rows were densely planted (3' and 4' by 6') in 2003.

VINTAGE

Growing Season	The 2012 growing season was close to ideal with temperate and steady temperatures that produced a long, moderate growing season with extended hang time and even ripening. In the cool reaches of the Sonoma Coast, harvest waited until the beginning to middle two weeks of October.
Brix Harvest Date	23.8° October 3

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press the whole clusters for delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After aging 18 months in 1/3 new French oak barrels (François Frères), this Chardonnay was fined and settled in tank following the next harvest. It was then bottled without filtration.
Cases Release Date	1,265 March 2015
Alcohol	14.5%

"The Platt Vineyard is our coolest site, producing wine that is more focused and mineral driven than fruit driven." —David Ramey