



# RAMEY

*Chardonnay*

PLATT VINEYARD

SONOMA COAST

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## VINEYARD

<b>Appellation</b>	Sonoma Coast
<b>Site</b>	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).
<b>Soil</b>	Soil is Goldridge Loam uplifted from ancient ocean floor.
<b>Clonal Selection</b>	Planted on low-vigor rootstock (420A) to the Wente selection chosen from one of our Hyde Vineyard blocks.
<b>Planted</b>	The rows were densely planted (3' and 4' by 6') in 2003.

## VINTAGE

<b>Growing Season</b>	2013 summed up to be a perfect vintage with clear sunny days and cool evenings. This produced a long, moderate growing season with extended hang time and even ripening, resulting in a full range of flavors while retaining natural acidity.
<b>Harvest Dates   Brix</b>	September 9 & 20   24°

## WINEMAKING

<b>Varietal Composition</b>	100% Chardonnay
<b>Fermentation</b>	We press the whole clusters for delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> .
<b>Aging</b>	After aging 18 months in 30% new French oak barrels (François Frères), this Chardonnay was fined and settled in tank following the next harvest. It was then bottled without filtration.
<b>Cases   Alcohol</b>	1,250   14.5%
<b>Release Date   Price</b>	March 2016   \$65

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