



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	2014 was another classic vintage. A mild winter and spring caused an early bud break followed by consistent temperatures throughout the summer, promoting even ripening. We had ample hang time which in turn yielded intense varietal character and a rich texture.
Harvest Dates Brix	September 4, 8, 11 and 15 23.2°

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 19 months in 25% new French oak barrels (François Frères and Taransaud), this Chardonnay was fined and settled in tank following the next harvest. It was then bottled without filtration.
Cases Alcohol	1,260 14.5%
Release Date Price	August 2017 \$65

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