



# RAMEY

## Chardonnay RUSSIAN RIVER VALLEY

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### VINEYARDS

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| <b>Appellation</b>                 | Russian River Valley   |
| <b>Sites</b>                       | 41% from four Dutton Ranches Vineyards (Perry, Mengle, Sebastopol & Mill Station); 19% Martinelli's Laughlin Road Vineyard; 15% from four Rochioli Vineyards (Allen, Mid-40, River & Hill); 13% Forchini; 11% Westside Farms; 1% Hyde Robert Young   |
| <b>Soil &amp; Clonal Selection</b> | These are cool sites, with low vigor soil like Goldridge Loam, planted between 1969 and 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. |

### VINTAGE

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|-----------------------------|---|
| <b>Growing Season</b>       | 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 distinct varietal character with a smooth, rich texture. |
| <b>Harvest Dates   Brix</b> | August 29th to September 25   23.3° average   |

### WINEMAKING

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|-----------------------------|--|
| <b>Varietal Composition</b> | 100% Chardonnay  |
| <b>Fermentation</b>         | We press the whole clusters for phenolic delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> .   |
| <b>Aging</b>                | After aging 12 months in 13% new French oak barrels (François Frères, Demplos & Taransaud), this Chardonnay is fined for clarity in tank during the following harvest. It was then bottled without filtration in February, 2016. |
| <b>Cases   Alcohol</b>      | 12,270   14.5%   |
| <b>Release Date   Price</b> | Winter, 2017   \$40  |

*“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 and the soil vigor low, producing graceful yet vibrant wines.” – David Ramey*

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