



RAMEY

Chardonnay

WOOLSEY ROAD VINEYARD

RUSSIAN RIVER VALLEY

VINEYARD

Site	This vineyard is owned by the Martinelli family and was planted to our specifications in 2007. It lies directly south of their winery on Woolsey Road. Vines are spaced one meter by two meters. Rootstock is the low-vigor 420A and the vines are cane pruned.
Soil	Huichica clay-loam over clay.
Clonal Selection	This cool site was planted with Old Wente cuttings taken from our Chardonnay blocks in Platt Vineyard, which had been sourced from the Hyde Vineyard.

VINTAGE

Growing Season	Winter 2015 was the warmest on record, resulting in early budbreak. Cooler, wetter weather in spring months slowed development, however, leading to a challenging, extended bloom period. The resulting uneven fruit set translated to a small crop and smaller berries with very concentrated flavors. The very early budbreak resulted in an equally early harvest.
Harvest Date Brix	August 16 23.3°

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press whole clusters for phenolic delicacy (low tannins). Native yeast and full native malolactic fermentations take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After nineteen months in 20% new French oak barrels from François Freres, this Chardonnay was bottled without filtration in June 2017.
Cases Alcohol	581 14.5%
Release Date Price	March 2018 \$65

“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. This is our fourth bottling from this unique vineyard.” —David Ramey
