



# RAMEY

*Chardonnay*

ROCHIOLI VINEYARD

RUSSIAN RIVER VALLEY

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## VINEYARD

### Site | Clones

The 2016 Rochioli blend was 72% from Mid-40 block, clones 4 (1995) and 76 (1995 & 1998), and the remaining 28% is a combination of River block (clone 5 planted in 1989) and Allen Vineyard, which the Rochioli's have farmed for many years (clone 76 planted 2001 & 2005).

### Soil

The soil here is Yolo sandy loam and overwash, derived from sedimentary formation in alluvial fans.

## VINTAGE

### Growing Season

2016 began with another very early bloom, leading to a very early harvest in Sonoma County; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.

### Harvest Dates | Brix

September 6 and 9 | 22.9°

## WINEMAKING

### Varietal Composition

100% Chardonnay

### Fermentation

We gently press whole clusters for phenolic delicacy. Native yeast and full native malolactic fermentation take place in barrel, with *sur lies bâtonnage*.

### Aging

After aging 20 months in 20% new François Frères and Taransaud Beaune French oak barrels, this Chardonnay was fined and settled in tank following the next harvest. It was then bottled without filtration.

### Cases | Alcohol

901 | 14.5%

### Release Date | Price

Dec 2019 | \$65

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*“This is our second single vineyard Chardonnay from this historic vineyard. We’ve enjoyed a wonderful relationship with the Rochioli family for years and are excited to produce this elegant and fruit-driven wine from our neighbor’s vineyard on Westside Road.” – David Ramey*

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