



# RAMEY

## Chardonnay

FORT ROSS - SEAVIEW  
SONOMA COAST

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### VINEYARDS

<b>Appellation</b>	Fort Ross – Seaview   Sonoma Coast
<b>Soil &amp; Clonal Selection</b>	This is the ninth vintage to be dominated by the Martinelli Charles Ranch on Bohan Dillon Road. The vineyard was planted in 1982 by George Hastings Charles (Lee Jr.'s maternal grandfather, called PaPa). The soil is Goldridge and Josephine; Goldridge comes from sandstone and Josephine is from shale. The vineyard was planted to mixed Wente with other Chardonnay clones.

### VINTAGE

<b>Growing Season</b>	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.
<b>Harvest Dates   Brix</b>	September 19 to September 22   24.8° average

### WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press the fruit whole cluster for delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After aging 12 months in 12% new French oak barrels (François Frères and Taransaud Beaune), the Chardonnay was traditionally fined for clarity and texture during the following harvest, and bottled without filtration in January, 2018.
Cases   Alcohol	3,017   14.5%
Release Date   Price	July 2019   \$42

*“Coming from a special vineyard site, our Sonoma Coast Chardonnays show great depth of flavor, length of finish, aromatic complexity, and a fine balance between richness and delicacy. This vineyard has typically cool climates, low vigor soil, and a vine selection that generate small berries, small clusters and inherently low yields.” – David Ramey*

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