



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

Sites	74% Westside Farms; 11% Dutton Sebastopol; 10% Martinelli Charles Ranch; 5% Rochioli Allen
Soil & Clonal Selection	These are cool sites, with low vigor soil such as Goldridge Loam, planted between 1969 and 2006. The vineyards are planted to a larger-clustered clone such as UC Davis clone 4, or a younger planting of a Wente or Dijon selection.

VINTAGE

Growing Season	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day sent winemakers and growers scrambling to pick the first wave of Chardonnay and Pinot Noir. After the heat wave, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Our harvest started Aug 21st with the final Merlot from Carneros arriving on October 10th. Yields were very close to projections while fruit quality ranged from great to exceptional, with well-preserved acids, great color and good varietal expression.
Harvest Dates Brix	August 28 to September 27 23.2° average

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press whole clusters for phenolic delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After aging 12 months in 25% new French oak barrels (François Frères, Taransaud Beaune), and 5% Concrete egg, the Chardonnay was traditionally fined for clarity during the following harvest and bottled in February 2019.
Cases Alcohol	8,289 14.5%
Release Date Price	October 2019 \$42

“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
