



RAMEY

Chardonnay

ROCHIOLI VINEYARD

RUSSIAN RIVER VALLEY

VINEYARD

Site	The 2017 Rochioli blend is 74% from Mid-40 block, 19% River block and 7% Allen Vineyard, which the Rochiolis have farmed for many years.
Clones	Mid-40 block is clones 4 (1995) and 76 (1995 & 1998), River block is clone 5 (1989) and Allen Vineyard is clone 76 (2001 & 2005)
Soil	The soil here is Yolo sandy loam and overwash, derived from sedimentary formation in alluvial fans.

VINTAGE

Growing Season	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day. Afterward, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Yields were average to light. Fruit quality ranged from great to exceptional, with well-preserved acids.
Harvest Dates Brix	August 30 and September 1 22.7°

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 <i>sur lies bâtonnage</i> .
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	766 13.5%
Release Date Price	July 2020 \$70

“This is our third 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