



RAMEY

Chardonnay

FORT ROSS - SEAVIEW

SONOMA COAST

VINEYARDS

Appellation	Fort Ross-Seaview Sonoma Coast
Soil & Clonal Selection	This is the second vintage to come exclusively from the Martinelli Charles Ranch, two miles in from the Pacific. The vineyard was planted in 1982 by George Hastings Charles (Lee Martinelli Jr.'s maternal grandfather). 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

Growing Season	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day sent 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. Yields were average to light. Fruit quality ranged from great to exceptional, with well-preserved acids and no sunburn at Charles Ranch.
Harvest Dates Brix	September 25 to September 28 23.1° 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 32% new French oak barrels (François Frères and Taransaud Beaune), the Chardonnay was traditionally fined for clarity and texture during the following harvest, and bottled in February, 2019.
Cases Alcohol	3,359 14.5%
Release Date Price	March 2020 \$42

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