



# RAMEY

*Chardonnay*

ROCHIOLI VINEYARD

RUSSIAN RIVER VALLEY

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## VINEYARD

<b>Site</b>	The Rochioli family has grown grapes on their property since the late '50s. The vineyard is now farmed by the third generation. Our 2018 Rochioli blend is 84% Mid-40 block and 16% River block.
<b>Soil</b>	Yolo sandy loam and overwash, derived from sedimentary formation in alluvial fans
<b>Clonal Selection</b>	Our rows from Mid-40 block are clones 4 (planted 1995) and 76 (1995 & 1998). Our rows from River block are clone 5 (1989).

## VINTAGE

<b>Growing Season</b>	The 2018 season was exemplary. Spring was drier than in 2017, and after two years of poor set, consistently mild weather led to good berry set. Higher cluster counts than the low yielding years of 2015-2017, coupled with cooler late summer temperatures, brought longer hang times with harvest dates up to two weeks later than the previous vintage.
<b>Harvest Dates   Brix</b>	September 13   23.1°

## WINEMAKING

<b>Varietal Composition</b>	100% Chardonnay
<b>Fermentation</b>	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> .
<b>Aging</b>	After aging 20 months in 25% new François Frères and Taransaud Beaune French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration.
<b>Cases   Alcohol</b>	905   14.5%
<b>Release Date   Price</b>	April 2021   \$70

*This is our fourth 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 wine from our neighbors' vineyard. – David Ramey*