



RAMEY

Chardonnay

FORT ROSS - SEAVIEW

SONOMA COAST

VINEYARDS

- Site** This is the third vintage to come exclusively from the Martinelli Charles Ranch, two miles in from the Pacific at 1,115 ft elevation. The vineyard was planted in 1982 by George Hastings Charles (Lee Martinelli Jr.'s maternal grandfather).
- Soil & Clonal Selection** The soil is Goldridge and Josephine; Goldridge comes from sandstone and Josephine is from shale. The vineyard was planted to Old Wente and clone 4.

VINTAGE

- Growing Season** 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.
- Harvest Dates | Brix** October 16-19 | 23.1°

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 *sur lies bâtonnage*.
- Aging** After aging 12 months in 15% 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.
- Cases | Alcohol** 4,700 | 14.5%
- Release Date | Price** April 2021 | \$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
