



RAMEY

Chardonnay SONOMA COAST

VINEYARDS

Appellation	Sonoma Coast
Soil & Clonal Selection	These are cool sites, with low vigor soil like Goldridge Loam that was uplifted from the ancient ocean floor. Some vineyards are planted to a larger-clustered clone—typically, UC Davis clone 4—or they might be a younger planting of a Wente or Dijon selection.
Sites	56% Martinelli Charles Ranch, 21% Ritchie Vineyard, 12% Platt Vineyard, and 11% Hyde Robert Young
Planted	Ritchie Vineyard was planted in 1972, Martinelli Charles Ranch was planted in 1982, Hyde Robert Young Vineyard was planted in 1998 and the Platt Vineyard was planted in 2003.

VINTAGE

Growing Season	2011 was the coolest vintage in many years, one which was chased into the winery by a series of rainstorms. We made less of this blend in 2011 since yields were significantly limited. The grapes that did come in produced our style of Chardonnay—a perfect balance of old world style and new world fruit, albeit leaner than in warmer vintages.
Harvest Date(s)	September 8 to October 15
Brix at Harvest	22.0°

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	Whole-cluster pressing for delicacy, native-yeast barrel fermentation and full natural malolactic fermentation
Aging	12 months in 27% new French & Hungarian oak barrels (Francois Freres & Demptos) and aged <i>sur lies</i> with monthly <i>bâtonnage</i> . Non-filtered.
Cases	3,621
Alcohol	14.5%
Release Date	March 2014

“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, the soil vigor low, and the vine clone, or selection, is one with small berries, small clusters and inherently low yields.” — David Ramey