



# RAMEY

*Chardonnay*  
SONOMA COAST

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## VINEYARDS

<b>Appellation</b>	Sonoma Coast
<b>Soil &amp; Clonal Selection</b>	These are cool sites, with low vigor soil such as Goldridge Loam. 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. This is the fifth vintage to be dominated by the Martinelli Charles Ranch on Bohan Dillon Road.
<b>Planted</b>	1972 - 2006
<b>Sites</b>	70% Martinelli Charles Ranch Vineyard; 16% Platt Vineyard; 11% Frostwatch Vineyard; 3% Three Sisters Vineyard

## VINTAGE

<b>Harvest Date(s)</b>	October 4 to October 21
<b>Brix at Harvest</b>	22.6°
<b>Growing Season</b>	The 2012 growing season was close to ideal with temperate and steady temperatures that produced a long, moderate growing season with extended hang time and even ripening. In the cool reaches of the Sonoma Coast, harvest waited until the middle two weeks of October.

## WINEMAKING

<b>Varietal Composition</b>	100% Chardonnay
<b>Fermentation</b>	Whole-cluster pressing for delicacy, native-yeast barrel fermentation and full native malolactic fermentation
<b>Aging</b>	12 months in 16% new French & Hungarian oak barrels (Francois Freres & Demptos) and aged <i>sur lies</i> with monthly <i>bâtonnage</i> . Non-filtered.
<b>Cases</b>	7,840
<b>Alcohol</b>	14.5%
<b>Release Date</b>	August 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