



RAMEY

Chardonnay

HYDE VINEYARD

NAPA VALLEY · CARNEROS

VINEYARD

Appellation	Napa-Carneros
Site	Hyde Vineyard is situated on gently rolling slopes of the Carneros appellation, on the Napa side. Summer temperatures are kept relatively cool by marine air flowing through the Petaluma Gap. Ancient creek beds provide drainage and add a scattering of rocks.
Soil	The soils are quite heavy Haire Clay Loam about 30 inches deep with impenetrable clay subsoil which limits vine vigor and crop yield.
Clonal Selection	Wente, Robert Young and Long field selections.
Planted	The Ramey Wine Cellars blocks of Chardonnay were planted between 1980 and 1999.

VINTAGE

Growing Season	The 2006 vintage started out slowly, with cool temperatures from March through June, pointing to a later than normal harvest. A ten-day heat wave in July pushed the season along, though, and these vineyards were harvested fully mature during the second half of September.
Brix Harvest Dates	24.3° average September 21 through September 29

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press the whole clusters for delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After aging 19 months in 74% new French oak barrels (François Frères and Demptos), this Chardonnay was fined and settled in tank following the next harvest. It was then bottled without filtration.
Cases	2,550
Alcohol	14.5%

“Vine selection for our Hyde Vineyard wines are old Wente, Robert Young and Long Vineyards. The Wente produces a classic, Burgundian-style wine without the tropical fruit tones of some California Chardonnays. The Long Vineyards selection adds a floral note, and the Hyde Vineyard wines often seem charming and feminine. High natural acidity plays a prominent role.”

—David Ramey