



RAMEY

Chardonnay RUSSIAN RIVER VALLEY

VINEYARDS

Appellation	Russian River Valley
Sites	38% Martinelli Vineyards, 35% from four different Dutton ranches, 15% from Rochioli Vineyards, 9% from the King Vineyard off Piner Road, and 3% from Green Pastures Vineyard (a 40-year-old Wente vineyard back Felta Creek Road). Goldridge loam and gravelly soils give a crisper mouthfeel to Russian River Chardonnays compared with their Carneros counterparts.
Soil & Clonal Selection	These are cool sites, with low vigor soil like Goldridge Loam, planted between 1969 and 2006. 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.

VINTAGE

Growing Season	The 2008 vintage came close to being ideal, with steady, moderate temperatures punctuated by only one heat spike around Labor Day. Most of our appellation Chardonnays were harvested in the first half of September except for the Martinelli Charles Ranch, a new vineyard for us, which came in the second half of September.
Harvest Dates Brix	September 3 to 17 23.4° average

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press the whole clusters for phenolic delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After aging 12 months in 33% new French oak barrels, this Chardonnay was fined for clarity and texture in tank during the following harvest. It was then bottled without filtration in January, 2010.
Cases Alcohol	9,200 14.5%
Release Date Price	Autumn, 2010 \$38

“Bright yellow. Precise, mineral-driven aromas of pear, spicecake, iodine and wet concrete, along with a sexy floral aspect. At once tactile and fine-grained, with subtle smokiness giving depth to the flavors of Meyer lemon, minerals and candied ginger. Tightens up toward the back, finishing quite suave, with strong lift and cut to its ginger-laced orchard fruit flavors.”

– Stephen Tanzer’s *International Wine Cellar*, May/June 2010
