

## RAMEY

# Chardonnay

### HYDE VINEYARD NAPA VALLEY - CARNEROS

### **VINEYARDS**

**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 2010 vintage was cool, though not cold like 2011. We didn't start harvesting

Chardonnay until the end of September. The 2010's have the richness of fully mature fruit

coupled with crisp, refreshing acidity.

Harvest Dates September 27, 29, 30

Brix at Harvest 24.1° average

#### WINEMAKING

Varietal Compositon 100% Chardonnay

**Fermentation** Whole-cluster pressing for delicacy, native-yeast barrel fermentation and full natural

malolactic fermentation

Aging 21 months in 50% new French oak barrels (Francois Freres & Demptos) and aged sur lies

with monthly bâtonnage. Non-filtered.

**Cases** 1,280 **Alcohol** 14.5%

Release Date October 2013

"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