



RAMEY

Chardonnay

HUDSON VINEYARD

NAPA VALLEY - CARNEROS

VINEYARD

Appellation	Napa-Carneros
Site	Located north of the Carneros Highway, opposite Domaine Carneros and 2 ¾ miles west of Hyde Vineyard, the terrain is rolling with lighter soil that's more friable or easily crumbled.
Soil	Lighter Haire Clay Loam
Clonal Selection	Wente selection from the Hyde Vineyard
Planted	2001

VINTAGE

Growing Season	If the 2010 vintage was cool, the 2011 vintage was cold. We didn't start harvesting Chardonnay until the end of September. This vintage displays the richness of fully mature fruit coupled with crisp, refreshing acidity.
Harvest Date(s)	September 21
Brix at Harvest	24.8°

WINEMAKING

Varietal Compositon	100% Chardonnay
Fermentation	Whole-cluster pressing for delicacy, native-yeast barrel fermentation and full natural malolactic fermentation
Aging	21 months in 45% new French oak barrels (Francois Freres & Demptos) and aged <i>sur lies</i> with weekly <i>bâtonnage</i> through malo. Non-filtered.
Cases	937
Alcohol	14.5%
Release Date	March 2014

"This year's bottling is the fifth to come entirely from B-block, planted in 2001 to a Wente selection from the Hyde Vineyard, so the vines were eleven years old this vintage and further developing their maturity. Hudson Vineyard wines tend to a more muscular, masculine character—broad-shouldered, if you will."

—David Ramey