



RAMEY

Chardonnay

PLATT VINEYARD

SONOMA COAST

VINEYARD

Appellation	Sonoma Coast
Site	Located five miles from the Pacific off Bodega Highway, midway between Sebastopol and Bodega Bay, the vineyard sits at 800' on a south-facing slope overlooking the Estero Americano (which funnels cooling marine weather to the Sacramento delta via the Petaluma Gap).
Soil	Soil is Goldridge Loam uplifted from ancient ocean floor.
Clonal Selection	Planted to the Wente selection chosen from one of our Hyde Vineyard blocks, the rows are densely planted (3' and 4' by 6") on low-vigor rootstock (420A).
Planted	2003

VINTAGE

Growing Season	2011 was an exceptional year for Chardonnay—exceptionally cool, that is. Chilly and wet through spring, bud break was delayed two weeks or so in most of our vineyards. Temperatures remained cool through bloom and set and on into harvest. Since Chardonnay is an early season variety, it is a grape that can reach maturity in a cooler season. Our 2011's are elegant expressions of a cool vintage.
Harvest Date	October 15
Brix at Harvest	23.1°

WINEMAKING

Varietal Composition	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	795
Alcohol	14.5%
Release Date	March 2014

"The Platt Vineyard is our coolest site, producing wine that is more focused and mineral driven than fruit driven." —David Ramey