



RAMEY

Chardonnay

HYDE VINEYARD

NAPA VALLEY - CARNEROS

VINEYARD

Appellation	Napa-Carneros
Site	Hyde Vineyard is situated on gently rolling slopes of the Carneros District, 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 and Robert Young field selections.
Planted	The Ramey Wine Cellars blocks of Chardonnay were planted in 1991 and 1997.

VINTAGE

Growing Season	The 2012 growing season was close to ideal with temperate and steady temperatures that produced a long, moderate growing season with extended hang time and even ripening. There were no significant heat spikes or rains.
Brix Harvest Dates	22.9° average September 10 and 20

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 18 months in 1/3 new François Frères French oak barrels, this Chardonnay was fined and settled in tank. It was then bottled without filtration.
Cases Release Date	1,212 February 2015
Alcohol	14.5%

“Vine selection for our Hyde Vineyard Chardonnays are predominantly old Wente with some Robert Young—itsself a Wente selection. The Wente produces a classic, Burgundian-style wine without the tropical fruit tones of some California Chardonnays. Hyde Vineyard wines often seem charming and feminine, with high natural acidity playing a prominent role.” —David Ramey
