



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

Appellation	Russian River Valley
Soil & Clonal Selection	These are cool sites, with low vigor soil like Goldridge Loam and planted between 1969 to 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.
Sites	35% from four different Dutton ranches (Hansen, Perry, Mengle, Sebastopol); 17% from Martinelli's Laughlin Road Vineyard; 15% from King Vineyard; 11% from four Rochioli vineyards (Allen, Mid-40, River, Hill); 9% from Forchini Vineyard; 5% from Hudson Vineyard; 4% Ritchie Vineyard; 3% Green Pastures (a 42-year-old Wente vineyard back Felta Creek Road); and 1% from Hyde Vineyard

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. The slightly warmer climate compared with our Sonoma Coast sites results in an earlier harvest from these vineyards with a somewhat richer texture and flavor than our Sonoma Coast bottling.
Harvest Date(s)	September 1 to October 19
Brix at Harvest	23.1° average

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	Whole-cluster pressing for delicacy, native-yeast barrel fermentation and full native malolactic fermentation
Aging	12 months in 18% new French & Hungarian oak barrels (Francois Freres & Demptos) and aged <i>sur lies</i> with monthly bâtonnage. Non-filtered.
Cases	13,980
Alcohol	14.5%
Release Date	August 2014

Coming from special vineyard sites, our Chardonnays show great depth of flavor, length of finish, aromatic complexity, and a fine balance between richness and delicacy. Typically, the climate is cool and the soil vigor low, producing graceful yet vibrant wines.

—David Ramey