



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

Appellation	Russian River Valley
Sites	36% from four different Dutton ranches (Perry, Mengle, Sebastopol & Mill Station); 16% from Martinelli's Laughlin Road Vineyard; 13% from King Vineyard; 13% from four Rochioli vineyards (Allen, Mid-40, River, Hill); 10% from Forchini Vineyard; 5% from Westside Farms; 4% Frostwatch; and 3% from Hudson Vineyard.
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.

VINTAGE

Growing Season	2013 summed up to be a perfect vintage with clear sunny days and cool evenings. This produced a long, moderate growing season with extended hang time and even ripening, resulting in silky tannins and a full range flavors while retaining natural acidity.
Brix Harvest Dates	23.2° average September 3 to October 5

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 12 months in 14% new French and Hungarian oak barrels (François Frères and Demptos), this Chardonnay is fined and stabilized in tank during the following harvest. It was then bottled without filtration in February, 2015.
Cases Release Date	13,980 September 2015
Alcohol	14.5%

“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