



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, Robert Young and Long field selections.
Planted	The Ramey Wine Cellars blocks of Chardonnay were planted in 1991 and 1997.

VINTAGE

Growing Season	2014 was another classic vintage. A mild winter and spring caused an early bud break followed by consistent temperatures throughout the summer, promoting even ripening. We had ample hang time which in turn yielded intense varietal character and a rich texture.
Harvest Dates Brix	August 23 to September 4 22.6° average

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press whole grape clusters for phenolic delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After aging 20 months in 31.5% new Taransaud and François Frères French oak barrels, this Chardonnay was fined and settled in tank. It was then bottled without filtration.
Cases Alcohol	1,247 14.5%
Release Date Price	March 2017 \$65

“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