



RAMEY

Chardonnay

HYDE VINEYARD

NAPA VALLEY - CARNEROS

VINEYARD

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	Winter 2015 was the warmest on record, resulting in early budbreak. Cooler, wetter weather in spring months slowed development, however, leading to a challenging, extended bloom period. The resulting uneven fruit set translated to a small crop and smaller berries with very concentrated flavors. The early budbreak resulted in an equally early harvest.
Harvest Dates Brix	August 17 to 31 23.7° 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 22% new François Frères French oak barrels, this Chardonnay was fined and settled in tank. It was then bottled without filtration.
Cases Alcohol	1,063 14.5%
Release Date Price	March 2018 \$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