



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

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| Sites | 47% from four Dutton Ranches Vineyards (Perry, Mengle, Sebastopol & Mill Station); 24% Martinelli's Laughlin Road Vineyard; 16% from our estate vineyard Westside Farms; 13% from two Rochioli Vineyards (Allen & River) |
| Soil & Clonal Selection | These are cool sites, with low vigor soil such as Goldridge Loam, planted between 1969 and 2006. The vineyards are planted to a larger-clustered clone such as UC Davis clone 4, or a younger planting of a Wente or Dijon selection. |

VINTAGE

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| 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 unusually early budbreak resulted in an unusually early harvest. |
| Harvest Dates Brix | August 16 to September 9 22.8° average |

WINEMAKING

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| Varietal Composition | 100% Chardonnay |
| Fermentation | We press whole clusters for phenolic delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with <i>sur lies bâtonnage</i> . |
| Aging | After aging 12 months in 21% new French oak barrels (François Frères, Taransaud, & Vicard), the Chardonnay was traditionally fined for clarity during the following harvest and bottled without filtration in February, 2017. |
| Cases Alcohol | 7,019 14.5% |
| Release Date Price | April 2018 \$42 |

"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
