RAMEY

Chardonnay
HYDE VINEYARD
NAPA VALLEY · CARNEROS

Vintage 2016

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

VINTAGE

Growing Season	2016 began with another very early bloom, leading to a very early harvest; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
Harvest Dates| Brix	September 1 and 6 | 23.2° average

WINEMAKING

Varietal Compositon	100% Chardonnay
Fermentation	We press whole grape clusters for phenolic delicacy. Native yeast and full native malolactic fermentation take place in barrel, with *sur lies bâtonnage*.
Aging	After aging 20 months in 20% new François Frères and Taransaud Beaune French oak barrels, this Chardonnay was fined and settled in tank. It was then bottled without filtration.
Cases | Alcohol	1,256 | 14.5%
Release Date | Price	Dec 2019 | $65

"Vine selection for our Hyde Vineyard Chardonnays are predominantly old Wente with some Robert Young—itself 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