



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 heavy Haire Clay Loam about 30 inches deep with impenetrable clay subsoil which limits vine vigor and crop yield.
Clonal Selection	Old Wente field selection
Planted	The Ramey Wine Cellars block of Chardonnay was planted in 1997 and 1999.

VINTAGE

Growing Season	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day. Afterward, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Yields were average to light. Fruit quality ranged from great to exceptional, with well-preserved acids.
Harvest Dates Brix	August 29 23.3° 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 20% new François Frères French oak barrels, this Chardonnay was lightly fined and settled in tank. It was then bottled without filtration.
Cases Alcohol	585 14.5%
Release Date Price	July 2020 \$70

We've produced a Hyde Vineyard Chardonnay since 1996 – our first Ramey wine. On the gently rolling slopes of Los Carneros, Hyde Vineyard benefits from marine air flowing through the Petaluma Gap, maintaining a temperature cooler than in the rest of Napa Valley. – David Ramey