



RAMEY

Chardonnay

RITCHIE VINEYARD

RUSSIAN RIVER VALLEY

VINEYARD

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| Appellation | Russian River Valley |
| Site | Ritchie Vineyard is widely spaced, as was the fashion in the early '70s. These old, gnarly trunked vines produce small clusters with distinct "hen and chick" berry sizes. |
| Soil | The bench land soil is gravelly, sandy Goldridge Loam, originating from the bed of an ancient inland sea, over volcanic Tuff rock |
| Clone | Old Wente selection with a few, scattered Musque selection vines |
| Planted | Our block of Kent Ritchie's vineyard was planted in 1972 |

VINTAGE

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| 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 Date Brix | August 30 23.1° |

WINEMAKING

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| Varietal Composition | 100% Chardonnay |
| Fermentation | We gently 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 20 months in 20% new French oak barrels (François Freres & Taransaud Beaune), this Chardonnay was fined and settled in tank. It was then bottled without filtration. |
| Cases Alcohol | 683 14.5% |
| Release Date Price | July 2020 \$70 |

"Our Ritchie Vineyard Chardonnay walks the fine line between richness & delicacy. It has a complex and harmonious mouthfeel that balances power with elegance." – David Ramey
