



RAMEY

Chardonnay

WOOLSEY ROAD VINEYARD

RUSSIAN RIVER VALLEY

VINEYARD

Site	This vineyard is owned by the Martinelli family and was planted to our specifications in 2007. It lies directly south of their winery on Woolsey Road. Vines are spaced one meter by two meters. Rootstock is the low-vigor 420A and the vines are cane pruned.
Soil	Huichica clay-loam over clay
Clonal Selection	This cool site was planted with Old Wente cuttings taken from Chardonnay we planted at Platt Vineyard, which had been sourced from the Hyde Vineyard.

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 Date Brix	August 21 22.8°

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press whole clusters for phenolic delicacy (low tannins). Native yeast and full native malolactic fermentations take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After 20 months in 20% new François Frères French oak barrels, this Chardonnay was lightly fined and bottled without filtration in June 2019.
Cases Alcohol	769 14.5%
Release Date Price	July 2020 \$70

“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. This is our fifth bottling from this unique vineyard.” —David Ramey