



RAMEY

Chardonnay

HYDE VINEYARD

NAPA VALLEY - CARNEROS

VINEYARD

Site	Hyde Vineyard is on the Napa side of the Carneros District. 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	The 2018 season was exemplary. Spring was drier than in 2017, and after two years of poor set, consistently mild weather led to good berry set. Higher cluster counts than the low yielding years of 2015-2017, coupled with cooler late summer temperatures, brought longer hang times with harvest dates up to two weeks later than the previous vintage.
Harvest Dates Brix	September 6 22.2°

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 25% new François Frères and Taransaud Beaune French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration.
Cases Alcohol	905 13.5%
Release Date Price	April 2021 \$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