



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	Eighty percent of the 2019 vintage is Old Wente field selection (planted 1997 and 1999) and 20% is from a selection of Calera that Larry Hyde chose himself (planted 2014).

VINTAGE

Growing Season	The winter of 2019 was relatively mild, but record rains flooded many dormant vineyards on lower ground through March. Temperatures fluctuated April through June before evening out for a moderately warm growing season. Heat in early September gave everything a little push before a significant cooling trend slowed the pace of harvest. Yields were generally average.
Harvest Dates Brix	September 9 (Old Wente) & 15 (Calera) 22.5°

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 and Taransaud Beaune French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration.
Cases Alcohol	960 14.5%
Release Date Price	April 2022 \$75

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