



RAMEY

Chardonnay

ROCHIOLI VINEYARD

RUSSIAN RIVER VALLEY

VINEYARD

Site	The Rochioli family has grown grapes on their property since the late '50s. The vineyard is now farmed by the third generation. Our 2019 Rochioli blend is 82% Mid-40 block and 18% River block.
Soil	Yolo sandy loam and overwash, derived from sedimentary formation in alluvial fans
Clonal Selection	Our rows from Mid-40 block are Clones 5 (planted 1995) and 76 (1995 & 1998). Our rows from River block are Clone 5 (1989).

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 13 22.7°

WINEMAKING

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 Taransaud Beaune and François Frères French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration.
Cases Alcohol	903 14.5%
Release Date Price	April 2022 \$75

This is our fifth single vineyard Chardonnay from this historic vineyard. We've enjoyed a wonderful relationship with the Rochioli family for years and are excited to produce this elegant wine from our neighbors' vineyard. – David Ramey