



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

Sites	45% Westside Farms, 25% Dutton, 14% Kilcullen, 8% Rochioli Allen, 4% Bucher, and 4% Frank Johnson
Soil & Clonal Selection	These are cool sites, with low vigor soil such as Goldridge Loam, planted between 1978 and 2006. The vineyards are mostly planted to UC Davis Clone 4, known for its prominent acidity and large clusters, with lesser percentages of Wente and aromatic clones like Rued.

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 4-25 22.3° average

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We 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 12 months in 15% new French oak barrels (François Frères, Taransaud Beaune), the Chardonnay was traditionally fined for clarity during the following harvest and bottled without filtration in February 2021.
Cases Alcohol	11,858 13.5%
Release Date Price	November 2021 \$42

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.

– David Ramey