



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 on a northeast-facing slope. Rootstock is 420A, known for low vigor, 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	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 Date Brix	August 27 22.1°

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	We press whole clusters for phenolic delicacy. Native yeast and full native malolactic fermentations take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After 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	624 13.5%
Release Date Price	April 2022 \$75

Woolsey Road benefits from two greats in the chardonnay world, originating from the Hyde family's cuttings of Old Wente and farmed by the third and fourth generations of the Martinelli family.

– David Ramey