



RAMEY

Chardonnay

HYDE VINEYARD

NAPA VALLEY - CARNEROS

VINEYARDS

Appellation	Napa-Carneros
Site	Hyde Vineyard is situated on gently rolling slopes of the Carneros appellation, on the Napa side. 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 quite heavy Haire Clay Loam about 30 inches deep with impenetrable clay subsoil which limits vine vigor and crop yield.
Clonal Selection	Old Wente, Robert Young, Long and Corton field selections.
Planted	The Ramey Wine Cellars blocks of Chardonnay were planted between 1980 and 1999.

VINTAGE

Growing Season	The 2009 vintage came close to ideal, with steady, moderate temperatures throughout the growing season, no desiccating heat spikes and no rain until all the Chardonnay had been picked.
Harvest Dates	September 5, 12, 17
Brix at Harvest	23.7° average

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	Whole-cluster pressing for delicacy, native-yeast fermentation and full natural malolactic fermentation in barrel.
Aging	19 months in 50% new French oak barrels (François Freres) and aged <i>sur lies</i> with monthly <i>bâtonnage</i> . Non-filtered.
Cases Release Date	2,696 August 2012
Alcohol	14.5%

“Vine selection for our Hyde Vineyard wines are old Wente, Robert Young and Long Vineyards. The Wente produces a classic, Burgundian-style wine without the tropical fruit tones of some California Chardonnays. The Long Vineyards selection adds a floral note, and the Hyde Vineyard wines often seem charming and feminine. High natural acidity plays a prominent role.” - David Ramey