



RAMEY

Chardonnay

RITCHIE VINEYARD

RUSSIAN RIVER VALLEY

VINEYARD

Site	Ritchie Vineyard is widely spaced, as was the fashion in the early '70s. These old, gnarly trunked vines produce small clusters with distinct “hen and chick” berry sizes.
Soil	The bench land soil is gravelly, sandy Goldridge Loam, originating from the bed of an ancient inland sea, over volcanic Tuff rock. The vine rows slope down from an old, volcanic vent jutting up through the sandstone.
Clonal Selection	Old Wente selection, with a few scattered Musqué selection vines planted in 1972

VINTAGE

Growing Season	The 2020 growing season began with rainfall well below average, and colder nighttime temperatures delayed budbreak. Cold spells and some spring rain interrupted bloom, causing shatter and smaller berries at many Chardonnay sites. Weather warmed up after bloom, with temperatures slightly higher than normal through the rest of the season. Tiny yields increased the rate of harvest in August and into September.
Harvest Date Brix	August 13 & 19 22.9°

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 François Frères French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration.
Release Date Price	April 2023 \$85

We've worked with the same block of Ritchie Vineyard Chardonnay since 2002. The floral character of the small portion of Musqué lends an aromatic lift while the Old Wente provides structure and acidity. – David Ramey