



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

- Sites** 45% Westside Farms, 20% Kilcullen, 10% Dutton Sebastopol, 10% Frank Johnson, 9% Rochioli Allen, and 6% Bucher
- Soil & Clonal Selection** These are cool sites, with low vigor soil such as Goldridge Loam, planted between 1978 and 2013. 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 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 Dates | Brix** August 18 - September 9 | 22.3° average

WINEMAKING

- Fermentation** We press whole clusters for phenolic delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with *sur lies bâtonnage*.
- Aging** After aging 12 months in 10% new French oak barrels (Taransaud Beaune, François Frères), the Chardonnay was traditionally fined for clarity during the following harvest and bottled without filtration in January 2022.
- Cases | Alcohol** 6,636 | 13.5%
- Release Date | Price** October 2022 | \$45

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