



# RAMEY

*Chardonnay*

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## VINEYARD

<b>Appellation</b>	Napa Valley – Carneros
<b>Site</b>	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.
<b>Soil</b>	The soils are quite heavy Haire Clay Loam about 30 inches deep with impenetrable clay subsoil which limits vine vigor and crop yield.
<b>Clonal Selection</b>	Old Wente, Robert Young, Long and Corton field selections.
<b>Planted</b>	The Ramey Wine Cellars blocks of Chardonnay were planted between 1980 and 1999.

## VINTAGE

**Harvest Date | Brix** August 30 to September 17, 2001 | 24.1°

## WINEMAKING

<b>Varietal Composition</b>	100% Chardonnay
<b>Fermentation</b>	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> .
<b>Aging</b>	After aging 19 months in 63% new French oak barrels (François Frères, Damy, Louis Latour), this Chardonnay was traditionally fined for clarity and texture and bottled without filtration.

*We've produced a Hyde Vineyard Chardonnay since 1996 – our first Ramey wine. On the gently rolling slopes of Los Carneros, Hyde Vineyard benefits from marine air flowing through the Petaluma Gap, maintaining a temperature cooler than in the rest of Napa Valley.*

*– David Ramey*