



RAMEY

Chardonnay

VINEYARD

Appellation	Napa Valley – 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

Harvest Date | Brix September 12 to September 22, 2003 | 24.7°

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 19 months in 37% new French oak barrels (François Frères, Damy), 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