



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

- Sites** 44% Lafranchi, 18% Martinelli Laughlin Rd, 14% Kilcullen, 12% Dutton Sebastopol, 12% Westside Farms
- Soil & Clonal Selection** These are cool sites, with low vigor soil such as Goldridge Loam, planted between 1975 and 2006. 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** Rainfall in the 2022 season fell short of average, leading to a third year of drought. Moderately warm temperatures through July helped acclimatize vines before heat spikes in mid-August and early September spurred harvest. Harvest's quick pace slowed to a crawl after the heat, however. The remaining sites hung for another five weeks, till late October. Chardonnay yields were low for a third consecutive year.
- Harvest Dates | Brix** August 18 - September 6 | 22.4° 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 (François Frères), the Chardonnay was traditionally fined for clarity during the following harvest and bottled without filtration in December 2023.
- Release Date | Price** January 2024 | \$50

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