



# RAMEY

*Chardonnay*

HYDE VINEYARD

NAPA VALLEY - CARNEROS

---

## VINEYARD

<b>Site</b>	Hyde Vineyard is on the Napa side of the Carneros District. 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 heavy Haire Clay Loam about 30 inches deep with impenetrable clay subsoil which limits vine vigor and crop yield.
<b>Clonal Selection</b>	Sixty-five percent Old Wente field selection (planted 1997 and 1999) and 35% a selection of Calera that Larry Hyde chose himself (planted 2014)

## VINTAGE

<b>Growing Season</b>	The second year of drought in a row, winter and spring of 2021 were extremely dry. Variable spring weather stretched out bloom, necessitating careful green drops at veraison. Temperatures stabilized in June, remaining moderate through harvest. Overall, the 2021 season was the coolest, most even growing season since 2018. Yields were average to very low, and especially low for many chardonnay sites.
<b>Harvest Dates   Brix</b>	August 28 (Calera) & September 6 (Old Wente)   22.6°

## WINEMAKING

<b>Varietal Composition</b>	100% Chardonnay
<b>Fermentation</b>	We press whole grape 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 20 months in 20% new Taransaud Beaune French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration in June 2023.
<b>Release Date   Price</b>	March 2024   \$85

*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*

---