



RAMEY

Chardonnay

ROCHIOLI VINEYARD

RUSSIAN RIVER VALLEY



VINEYARD

Site	The Rochioli family has grown grapes on their property since the late '50s. The vineyard is now farmed by the third generation. Our 2020 Rochioli blend is 82% Mid-40 block and 18% River block.
Soil	Yolo sandy loam and overwash, derived from sedimentary formation in alluvial fans
Clonal Selection	Our rows from Mid-40 block are Clones 5 (planted 1995) and 76 (1995 & 1998). Our rows from River block are Clone 5 (1989).

VINTAGE

Growing Season	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.
Harvest Dates Brix	August 31 22.9°

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 20 months in 20% new François Frères and Taransaud Beaune French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration in June 2023.
Release Date Price	March 2024 \$85

This is our seventh single vineyard Chardonnay from this historic vineyard. We've enjoyed a wonderful relationship with the Rochioli family for years and are excited to produce this elegant wine from our neighbors' vineyard. – David Ramey