



RAMEY

Chardonnay

FORT ROSS - SEAVIEW

SONOMA COAST

VINEYARDS

- Site** Sourced from sprawling, southern-exposed blocks at the Martinelli Charles Ranch, three miles in from the Pacific at 1,115-ft elevation. The site was planted in 1982 by George Charles (Lee Martinelli Jr.'s maternal grandfather) amidst redwoods, bay laurels, and oaks.
- Soil & Clonal Selection** The soil is Goldridge and Josephine; Goldridge comes from sandstone and Josephine is from shale. The vineyard was planted to Clone 4 and Old Wente.

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** September 8 & 10 | 23.4°

WINEMAKING

- Varietal Composition** 100% Chardonnay
- Fermentation** We press the fruit whole cluster for 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 & Demptos), the Chardonnay was traditionally fined for clarity and texture during the following harvest and bottled without filtration in December 2023.
- Release Date | Price** June 2024 | \$50

Minerality and density are indicative of this, cool high-elevation AVA. This viticultural neighborhood hugs the Pacific Ocean, creating wines of startling freshness and liveliness. – David Ramey
