

# vinous

<u>Vintage</u>	<u>Producer</u>	<u>Name</u>	<u>Tasting Notes</u>	<u>Score</u>	<u>Author</u>	<u>Drinking Window</u>	<u>Release Price</u>	<u>Review Date</u>
<input type="checkbox"/> 2014	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(14.6% alcohol; aged in 31% new oak but almost no once-used barrels): Bright, light yellow. Brisk, racy aromas of lemon curd, anise and minerals. Still tightly wound and a bit oaky but already shows a lovely combination of lemony lift, glycerol texture and butterscotch richness. Perhaps a bit less powerful than the 2013 and 2012 bottlings. <small>-- Stephen Tanzer</small>	93	Stephen Tanzer	2018 - 2027	\$65.00	Jul-17
<input type="checkbox"/> 2013	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(14.6% alcohol; 28% new oak; 6.9 grams per liter acidity, which is at the high end for Ramey's Hyde bottling; 30% new oak): Less oaky than the 2014 but showing sexy clove and cinnamon notes to go with the brighter lemon curd. Wonderfully fine-grained and glycerol yet light on its feet, offering adamantly dry, penetrating, youthfully tight flavors of lemon, orange zest, dried herbs, brown spices and salty minerality. Brisk, lemony and long on the aftertaste. This wine is extremely dry at 0.41 grams per liter residual sugar, but Ramey notes that all of these vintages finished below one gram. Splendid California Chardonnay with the structure for a graceful evolution in bottle. <small>-- Stephen Tanzer</small>	94	Stephen Tanzer	2019 - 2030	\$65.00	Jul-17
<input type="checkbox"/> 2012	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(14.5% alcohol; 30% new oak): Pale, bright yellow. Discreet scents of lemon, clove and minerals. Slightly richer in the mouth than the 2013 but also comes across as bone-dry, with the lemon curd and mineral flavors displaying lovely precision and subtle oakiness. An impeccably balanced Chardonnay but today the wine's fruit is quite restrained. This youthfully imploded Chardonnay will need a few more years in bottle to approach its peak and should also age very well. <small>-- Stephen Tanzer</small>	94+	Stephen Tanzer	2020 - 2030	\$65.00	Jul-17

<input type="checkbox"/>	2011	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(15.1% alcohol; 7.15 g/l acidity; 45% new oak): Full, bright yellow. Deeper-pitched aromas of yellow fruits and clove, with suggestions of tropical fruits, nuts and biscuit; the first of these vintages to show real evolution. Creamy in texture, conveying a glyceric impression and captivating sweetness to its yellow fruit flavors. An edge of acidity gives this wine a slightly disjointed finish. I don't find the same chalky minerality I noted when I last tasted this wine a few years ago. Ramey considers 2011 to be a cold vintage but he also believes that this wine will evolve faster than the 2012. "The harvest was a month later so the grapes hung out in the weather and the fruit got a little tired," he explained. In fact, he believes that this wine is at its peak and predicts it will be more like the 2003 than the 2004 in <u>five years</u> . -- Stephen Tanzer	93	Stephen Tanzer	2017 - 2023	\$60.00	Jul-17
<input type="checkbox"/>	2010	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(15.3% alcohol; 50% new oak): Bright medium yellow. Complex, subtle nose melds yellow fruits, clove, butterscotch and a smoky sulfidey note that reminded me of a Coche-Dury wine. Wonderfully sweet and layered but light on its feet, showing lovely verve to its lemon cream, mineral and iodine flavors. The musky quality carries through the salty, fine-grained palate. Finishes with a firm tannic impression and outstanding length. Ramey describes 2010 as "a great, <u>untroubled vintage--and a cool year.</u> " -- Stephen Tanzer	95	Stephen Tanzer	2017 - 2028	\$60.00	Jul-17
<input type="checkbox"/>	2009	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(14.9% alcohol; 50% new oak; 6.95 g/l acidity following a touch of acidification): Pale, bright yellow. Aromatically complex, vibrant scents of lemon, ripe peach, smoke and flinty minerality. Penetrating on the palate and cooler than the nose suggests, offering a captivating combination of stone fruit sweetness and lemony briskness, supported by iodiney minerality. Musky, fine-grained, concentrated wine, still with a <u>bit of oak and acidity to absorb.</u> -- Stephen Tanzer	94	Stephen Tanzer	2018 - 2025	\$60.00	Jul-17

<input type="checkbox"/>	2008	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	<p>(15.7% alcohol): Pale, bright yellow. Shows less aromatic lift and primary fruit on the nose than the 2009, offering musky scents of marzipan, nuts, oatmeal, clove and smoke. Richer and creamier than the 2009, in a distinctly fatter style, displaying a hint of caramel but not the primary fruit character of the '09. Finishes with a slightly dry, phenolic edge. This wine does not have the balance of the superb '09. Ramey told me he picked during a ten-day heat wave and that, with labor short, it was a logistical nightmare. He acidified the '08 by an average of 1.7 grams per liter.</p> <p>-- Stephen Tanzer</p>	91	Stephen Tanzer	2017 - 2021	\$60.00	Jul-17
<input type="checkbox"/>	2007	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	<p>(15.5% alcohol): Bright healthy yellow. Very sexy, Burgundian aromas of fresh stone fruits and musky toffee and butterscotch. Fat, sweet, glyceric and concentrated but still rather reticent. This very rich, ripe, slightly warm wine began a bit low-toned but showed more fruit and spice character and a higher pitch with aeration. Very pure.</p> <p>-- Stephen Tanzer</p>	93	Stephen Tanzer	2017 - 2023	\$60.00	Jul-17
<input type="checkbox"/>	2006	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	<p>(15.4% alcohol; from what Ramey described as a problematic vintage featuring heat waves, rain and rot; 6.2 grams per liter acidity; 74% new oak): Deep yellow-gold. Fully evolved nose offers scents of honey, marzipan and sweet nuts (this was the third bottle Ramey opened and the least evolved of the three). Fat, sweet truffle and toffee flavors are complemented by botrytis suggestions of orange and honey. A bit aggressive on the end and past its peak.</p> <p>-- Stephen Tanzer</p>	90	Stephen Tanzer	2017 - 2018	\$60.00	Jul-17
<input type="checkbox"/>	2005	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	<p>(15.4% alcohol; 6.3 g/l acidity; 76% new oak): Bright yellow with a gold tinge; much healthier color than the 2006. Fresher on the nose as well, offering a sexy Burgundian funkiness to its aromas of truffle, clove, oatmeal, biscuit and caramel. Silky and full in the mouth, showing surprising mineral energy and soft citrus lift. Ripe acidity is perfectly integrated. Finishes with a touch of phenolics and excellent length. Ultimately higher-pitched than the nose suggests, and still full of life. Ramey told me that he has always liked this cooler vintage.</p> <p>-- Stephen Tanzer</p>	94	Stephen Tanzer	2017 - 2023	\$60.00	Jul-17

<input type="checkbox"/>	2004	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(15% alcohol; 6.9 grams per liter of natural acidity): Bright yellow, with a bit less gold than the '05. Knockout nose combines orange zest, clove, musky oatmeal and underbrush; I would have picked this as a Burgundy. Wonderfully zesty and broad on the palate, with its slightly glyceric texture leavened by terrific energy and lift. In its sulfidey complexity, salty minerality and well-delineated orchard fruit flavors, this is a splendid example of its vineyard and a stellar bottle of California Chardonnay. A very long, lively citrus zest aftertaste leaves the taste buds quivering. This was my favorite wine of the tasting. <small>-- Stephen Tanzer</small>	96	Stephen Tanzer	2017 - 2024	\$58.00	Jul-17
<input type="checkbox"/>	2003	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(15.4% alcohol; 6.4 g/l acidity; 0.83 g/l volatile acidity, at the high end for these wines, along with the 2002 and 1999; aged in 37% new and 63% once-used barrels): Full yellow-gold. Very ripe, slightly honeyed aromas of yellow fruits. At once glyceric and energetic, offering hints of soft citrus fruits, toffee and salted butter. Broad and plush but firmed by some added acidity. Finishing with a slight dry edge, this wine needs to be drunk soon. <small>-- Stephen Tanzer</small>	92	Stephen Tanzer	2017 - 2019	\$56.00	Jul-17
<input type="checkbox"/>	2001	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(15.2% alcohol and 7.2 g/l acidity; aged in 63% new oak but it doesn't show): Healthy bright, full yellow with a gold tinge. Fresher on the nose than the 2003 but a bit subdued, hinting at yellow fruits, clove, nuts and sulfides. Bright pineapple fruit conveys very good energy, with toffee and mocha notes adding interest on the back half. Finishes with subtle salinity and excellent grip, almost phenolic in its crispness. This still seems a bit stubbornly closed--if that's possible--and may yet gain in pliancy with more bottle age (this vintage was acidified). <small>-- Stephen Tanzer</small>	94	Stephen Tanzer	2017 - 2022	\$56.00	Jul-17
<input type="checkbox"/>	2000	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	(15% alcohol; from a cool vintage): Full bright gold. Fully evolved aromas of yellow fruits, honey, earth and porcini. Musky flavors of nuts and mocha, with little in the way of fruit remaining. There's a touch of decomposing vegetable matter here, as well as a drying finish. In decline. <small>-- Stephen Tanzer</small>	88	Stephen Tanzer	2017+	\$56.00	Jul-17

<input type="checkbox"/>	1999	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	<p>(14.8% alcohol; 6.6 g/l acidity): Deep yellow but less brown than the 1998. Captivating aromas and flavors of pineapple, ripe peach, musky toffee and honey. Rich and deep on the palate; in a distinctly sweet style, but with lovely balancing acidity and energy. Finishes quite savory and long, with a repeating toffee note. This wine was bottled with four grams per liter of residual sugar owing to a stuck fermentation.</p> <p>— Stephen Tanzer</p>	93	Stephen Tanzer	2017 - 2020	Not Available	Jul-17
<input type="checkbox"/>	1998	<a href="#">Ramey</a>	<a href="#">Chardonnay Hyde Vineyard</a>	<p>Bright yellow-gold. The nose offers Champagne-like notes of yeasty bread, toffee and bruised apple. Fat but fresh, showing a hint of roasted nuts but also a lovely line of acidity. A bit dry on the finish. This is still drinkable but is a bit of an oddball--and it lost some of its mid-palate texture with air.</p> <p>— Stephen Tanzer</p>	89	Stephen Tanzer	2017+	\$55.00	Jul-17