



# RAMEY

*Chardonnay*

RUSSIAN RIVER VALLEY

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## VINEYARDS

<b>Sites</b>	28% Martinell Laughlin; 19% Dutton Perry Ranch; 14% Dutton Sebastopol; 13% Dutton Mengle; 13% Westside Farms Blk 3; 11% Dutton Mill Station; 2% Rochioli Allen
<b>Soil &amp; Clonal Selection</b>	These are cool sites, with low vigor soil such as Goldridge Loam, planted between 1969 and 2006. The vineyards are planted to a larger-clustered clone such as UC Davis clone 4, or a younger planting of a Wente or Dijon selection.

## VINTAGE

<b>Growing Season</b>	2016 began with another very early bloom, leading to a very early harvest in Sonoma County; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
<b>Harvest Dates   Brix</b>	August 31 to September 16   23.2° average

## WINEMAKING

<b>Varietal Composition</b>	100% Chardonnay
<b>Fermentation</b>	We press whole 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 12 months in 20% new French oak barrels (François Frères, Taransaud Burgundy, Demptos, & Cadus), the Chardonnay was traditionally fined for clarity during the following harvest and bottled without filtration in January 2018.
<b>Cases   Alcohol</b>	6,521   14.5%
<b>Release Date   Price</b>	January 2019   \$42

*“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*

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