



RAMEY

Chardonnay

FORT ROSS - SEAVIEW

SONOMA COAST

VINEYARDS

- Site** Sourced exclusively from the Martinelli Charles Ranch, three miles in from the Pacific at 1,115-ft elevation, amidst redwoods, bay laurels, and oaks. The vineyard was planted in 1982 by George Hastings Charles (Lee Martinelli Jr.'s maternal grandfather).
- 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** The winter of 2019 was relatively mild, but record rains flooded many dormant vineyards on lower ground through March. Temperatures fluctuated April through June before evening out for a moderately warm growing season. Heat in early September gave everything a little push before a significant cooling trend slowed the pace of harvest. Yields were generally average.
- Harvest Dates | Brix** September 26-27 | 23.2°

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 15% new French oak barrels (François Frères and Taransaud Beaune), the Chardonnay was traditionally fined for clarity and texture during the following harvest and bottled without filtration.
- Cases | Alcohol** 3,461 | 14.5%
- Release Date** June 2022

Coming from a special vineyard site, our Sonoma Coast Chardonnay shows great depth of flavor, length of finish, aromatic complexity, and a fine balance between richness and delicacy. This vineyard has a typically cool climate, low vigor soil, and a vine selection that generates small berries, small clusters and inherently low yields. – David Ramey
