



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 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 2020 growing season began with rainfall well below average, and colder nighttime temperatures delayed budbreak. Cold spells and some spring rain interrupted bloom, causing shatter and smaller berries at many Chardonnay sites. Weather warmed up after bloom, with temperatures slightly higher than normal through the rest of the season. Tiny yields increased the rate of harvest in August and into September.
- Harvest Dates | Brix** September 8 & 10 | 23.3°

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 (Taransaud Beaune), the Chardonnay was traditionally fined for clarity and texture during the following harvest and bottled without filtration.
- Cases | Alcohol** 2,520 | 14.5%
- Release Date** February 2023

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