



RAMEY

Chardonnay

HYDE VINEYARD

NAPA VALLEY - CARNEROS

VINEYARD

- Site** Hyde Vineyard is on the Napa side of the Carneros District. Summer temperatures are kept relatively cool by marine air flowing through the Petaluma Gap. Ancient creek beds provide drainage and add a scattering of rocks.
- Soil** The soils are heavy Haire Clay Loam about 30 inches deep with impenetrable clay subsoil which limits vine vigor and crop yield.
- Clonal Selection** Sixty-five percent Old Wente field selection (planted 1997 and 1999) and 35% a selection of Calera that Larry Hyde chose himself (planted 2014)

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** August 17 (Old Wente) & 18 (Calera) | 22.5°

WINEMAKING

- Varietal Composition** 100% Chardonnay
- Fermentation** We press whole grape clusters for phenolic delicacy. Native yeast and full native malolactic fermentation take place in barrel, with *sur lies bâtonnage*.
- Aging** After aging 20 months in 20% new Taransaud Beaune French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration.

We've produced a Hyde Vineyard Chardonnay since 1996 – our first Ramey wine. On the gently rolling slopes of Los Carneros, Hyde Vineyard benefits from marine air flowing through the Petaluma Gap, maintaining a temperature cooler than in the rest of Napa Valley.

– David Ramey
