



RAMEY

Chardonnay

ROCHIOLI VINEYARD

RUSSIAN RIVER VALLEY

VINEYARD

- Site** The Rochioli family has grown grapes on their property since the late '50s. The vineyard is now farmed by the third generation. Our 2020 Rochioli blend is 82% Mid-40 block and 18% River block.
- Soil** Yolo sandy loam and overwash, derived from sedimentary formation in alluvial fans
- Clonal Selection** Our rows from Mid-40 block are Clones 5 (planted 1995) and 76 (1995 & 1998). Our rows from River block are Clone 5 (1989).

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 22 & 23 | 22.1°

WINEMAKING

- Varietal Composition** 100% Chardonnay
- Fermentation** We gently press whole 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.

This is our sixth single vineyard Chardonnay from this historic vineyard. We've enjoyed a wonderful relationship with the Rochioli family for years and are excited to produce this elegant wine from our neighbors' vineyard. – David Ramey