



RAMEY

Chardonnay

FORT ROSS - SEAVIEW

SONOMA COAST

VINEYARDS

- Site** Sourced from sprawling, southern-exposed blocks at the Martinelli Charles Ranch, three miles in from the Pacific at 1,115-ft elevation. The site was planted in 1982 by George Charles (Lee Martinelli Jr.'s maternal grandfather) amidst redwoods, bay laurels, and oaks.
- 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 second year of drought in a row, winter and spring of 2021 were extremely dry. Variable spring weather stretched out bloom, necessitating careful green drops at veraison. Temperatures stabilized in June, remaining moderate through harvest. Overall, the 2021 season was the coolest, most even growing season since 2018. Yields were average to very low, and especially low for many chardonnay sites.
- Harvest Dates | Brix** September 20 & 23-25 | 22.1°

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 10% new French oak barrels (Taransaud Beaune, François Frères), the Chardonnay was traditionally fined for clarity and texture during the following harvest and bottled without filtration in February 2023.

Minerality and density are indicative of this, cool high-elevation AVA. This viticultural neighborhood hugs the Pacific Ocean, creating wines of startling freshness and liveliness. – David Ramey
