



RAMEY

Chardonnay

RUSSIAN RIVER VALLEY

VINEYARDS

- Sites** 55% Westside Farms, 18% Kilcullen, 13% Dutton Sebastopol, 10% Martinelli Charles Ranch, and 4% Frank Johnson
- Soil & Clonal Selection** These are cool sites, with low vigor soil such as Goldridge Loam, planted between 1975 and 2006. The vineyards are mostly planted to UC Davis Clone 4, known for its prominent acidity and large clusters, with lesser percentages of Wente and aromatic clones like Rued.

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** August 28 - September 6 | 22.4° average

WINEMAKING

- Fermentation** We press whole clusters for phenolic 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 during the following harvest and bottled without filtration in January 2023.

Coming from special vineyard sites, our Chardonnays show great depth of flavor, length of finish, aromatic complexity, and a fine balance between richness and delicacy. Typically, the climate is cool and the soil vigor low, producing graceful yet vibrant wines.

– David Ramey
