



RAMEY

Chardonnay

RITCHIE VINEYARD

RUSSIAN RIVER VALLEY

VINEYARD

Site	Ritchie Vineyard is widely spaced, as was the fashion in the early '70s. These old, gnarly trunked vines produce small clusters with distinct "hen and chick" berry sizes.
Soil	The bench land soil is gravelly, sandy Goldridge Loam, originating from the bed of an ancient inland sea, over volcanic Tuff rock. The vine rows slope down from an old, volcanic vent jutting up through the sandstone.
Clonal Selection	Old Wente selection with a few scattered Musqué selection vines planted in 1972

VINTAGE

Growing Season	The 2018 season was exemplary. Spring was drier than in 2017, and after two years of poor set, consistently mild weather led to good berry set. Higher cluster counts than the low yielding years of 2015-2017, coupled with cooler late summer temperatures, brought longer hang times with harvest dates up to two weeks later than the previous vintage.
Harvest Date Brix	September 20 23.0°

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 <i>sur lies bâtonnage</i> .
Aging	After aging 20 months in 25% new François Freres & Taransaud Beaune French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration.
Cases Alcohol	767 14.5%
Release Date Price	April 2021 \$70

We've worked with the same block of Ritchie Vineyard Chardonnay since 2002. The floral character of the small portion of Musqué lends an aromatic lift while the Old Wente provides structure and acidity. – David Ramey
