

## Ramey

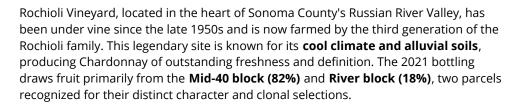
A poised and elegant expression of Russian River Valley Chardonnay, this single-vineyard wine from Ramey captures the finesse and purity of the renowned Rochioli Vineyard.



## Chardonnay Rochioli 2021

California, USA

### Region and Vineyards



Soils consist of **Yolo sandy loam and overwash**, formed from sedimentary deposits in alluvial fans. These soils encourage deep rooting and promote drainage, concentrating flavor and mineral tension in the wine. Clonal material includes **Clone 5 and Clone 76**, planted between 1989 and 1998, which contribute to the wine's aromatic complexity and structure. The vineyard's naturally low yields and meticulous farming make it one of Sonoma's most iconic Chardonnay sources.



This Chardonnay is made entirely from **whole-cluster pressed fruit**, a gentle approach that minimizes phenolic extraction and highlights delicacy. Fermentation is carried out using **native yeasts** in barrel, with full **malolactic fermentation** also completed using native flora. The wine is aged on its lees for added depth, with **bâtonnage (lees stirring)** employed to enrich mouthfeel and texture.

Matured for **20 months in French oak barrels**, of which **20% were new** (from François Frères and Taransaud Beaune), the wine was **traditionally fined but bottled without filtration** to preserve purity. Harvested on August 31 at 22.9° Brix, the final wine reflects the 2021 vintage's **cool, even growing conditions**, resulting in a poised Chardonnay with restrained alcohol and excellent acid structure.



Alcohol :14,50 %

Composition: 100% Chardonnay







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### **Tasting Notes**

- **Color**: Pale gold with silver reflections, brilliant and youthful.
- **Aroma**: Lifted notes of lemon curd, pear skin, white peach, and chamomile, with hints of flint, hazelnut, and wet stone.
- **Palate**: A refined and textural profile reveals layers of citrus, green apple, and almond cream. The palate is linear and focused, with vibrant acidity, discreet oak, and a saline, mineral finish.

### Did you know?

Ramey Wine Cellars is among the pioneers of Californian Chardonnay crafted in the Burgundian tradition, emphasizing native fermentation, extended lees aging, and minimal intervention. The Rochioli Vineyard, often associated with top-tier Pinot Noir, also produces Chardonnay of exceptional pedigree. This is the **seventh single-vineyard release** of Rochioli Chardonnay by Ramey—a collaboration that reflects a deep respect for place and tradition.

### Wine Pairing Ideas

- **Grilled sea bass with beurre blanc**: The wine's acidity and texture harmonize beautifully with delicate white fish and buttery sauces.
- Poulet rôti aux herbes: A classic roast chicken pairs effortlessly with the wine's orchard fruit and subtle oak.
- **Tagliolini al tartufo**: Truffle's earthiness highlights the Chardonnay's lees complexity and savory length.
- Aged goat cheese: The wine's mineral edge and creaminess make a perfect match for tangy, mature cheeses.



#### James Suckling (JS): 97 Points (2021)

Layered, elegant, vivid and mineral-driven, this full-bodied wine paints a distinct picture of one of Sonoma County's oldest, most iconic chardonnay vineyards. Stone, kiwi and crisp apple notes fill the aromas, while light accents of butter and vanilla bean highlight the vibrant green apple and lime flavors. It expands on the palate and echoes for minutes in the finish. This wine is known to age well, so drink or hold.



#### Robert Parker (RP): 95 Points (2021)

The 2021 Chardonnay Rochioli Vineyard is stunning! It features dynamic, detailed aromas of Meyer lemon, chalk and candle smoke offset by deeper tones of brioche and panna cotta. The medium-bodied palate pairs pure, generous flavors with racy acidity, and it has incredible length.







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Wine Spectator (WS): 95 Points (2021)



Elegant and precise, there's plenty to admire in this crisp expression -- apple, lemon zest and Sumo orange notes, plus an aromatic punch of yuzu, orange blossoms and sweet grass. A quiet toasted brioche detail lingers in the background, as does a savory thread of freshly grated ginger and toasted green tea hints.



