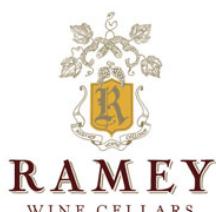




Ramey

Ramey Fort Ross-Seaview Chardonnay 2021 is a refined expression of California's Sonoma Coast, crafted from high-elevation vineyards close to the Pacific Ocean, showcasing exceptional freshness and elegance.



94
Wine Spectator



Fort Ross-Seaview Chardonnay 2021 California, USA

Region and Vineyards

The grapes for this Chardonnay come from the **Martinelli Charles Ranch**, located within the **Fort Ross-Seaview AVA** of the Sonoma Coast. Perched at **1,115 feet elevation**, just three miles from the Pacific Ocean, this site benefits from cool, maritime breezes and southern exposure, ideal for growing premium Chardonnay. The vineyard was planted in **1982** by George Charles, amidst redwoods, bay laurels, and oaks, making it a truly unique viticultural site.

The soils here are a combination of **Goldridge** (sandstone-derived) and **Josephine** (shale-based), which impart distinctive minerality and structure to the wine. The vineyard features **Clone 4** and **Old Wente selections**, prized for their ability to produce concentrated, complex fruit with balanced acidity.

Winemaking

The **2021 vintage** was marked by a second consecutive year of drought, with extremely dry conditions during winter and spring. Variable weather during the growing season required careful vineyard management, including meticulous green drops at **veraison**. However, moderate temperatures from June onward allowed for an even ripening process, resulting in a harvest with average to low yields but exceptional quality. Harvest took place on **September 20 and September 23-25**, with fruit reaching an ideal **22.1° Brix**.

The fruit was **whole-cluster pressed** to maintain delicacy, followed by **native-yeast fermentation** and full malolactic fermentation in barrel. The wine was aged for **12 months in French oak barrels**, with only **10% new oak** (from Taransaud Beaune and François Frères cooperages), allowing the purity of the fruit to shine. **Sur lies bâtonnage** during aging enhanced texture and integration, and the wine was fined for clarity and bottled **unfiltered** in **February 2023**.

Alcohol :14,50 %

Composition: 100% Chardonnay



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Fort Ross-Seaview Chardonnay 2021

Tasting Notes

- **Color:** Pale gold with a bright, luminous clarity.
- **Aromas:** Expressive and layered, with notes of **ripe citrus, white peach**, and hints of **toasted hazelnut**, complemented by subtle minerality.
- **Palate:** Crisp and lively, with flavors of **lemon zest, green apple**, and a touch of **brioche**. A refined acidity and chalky minerality lead to a long, elegant finish.

Did you know?

The **Fort Ross-Seaview AVA**, established in **2011**, is one of California's coolest and most distinctive wine regions. Its proximity to the Pacific Ocean, combined with high-altitude vineyards, creates conditions ideal for crafting Chardonnay with exceptional freshness and vibrancy.

Wine Pairing Ideas

- **Grilled scallops with lemon beurre blanc:** Enhances the wine's minerality and vibrant acidity.
- **Roasted chicken with thyme and garlic:** Balances its richness and adds depth.
- **Seafood risotto:** Complements its creamy texture and citrus notes.
- **Triple-cream Brie cheese:** Matches its lush mouthfeel and nutty finish.

Wine Spectator (WS) : 94 Points (2021)

94
Wine Spectator

Vibrant and effusive, with energetic lime sherbet, lemon oil, citron and tangerine notes at the core. Shows aromatic details of lemon verbena, lemongrass and lemon basil, with a touch of green tea and white pepper on the fresh, juicy frame.

Jeb Dunnuck (JD) : 93 Points (2021)

93
JEB DUNNUCK

Sourced entirely from Charles Ranch and pouring a pale straw color, the 2021 Chardonnay Fort Ross-Seaview is fresh and lifted with aromas of salted lime, sea spray, agave, and green pineapple. On the palate, this medium-bodied white is spritely with notes of crunchy fresh fruit and has a silky soft, stony texture to round out its linear drive. It's fresh with vibrant energy and ripe fruit, white peach, and fresh flowers. Drink it over the next 6-8 years.

Wine Enthusiast (WE) : 93 Points (2021)

93
WINEENTHUSIAST

This bracing, tangy, spicy wine boasts aromas of butter and toast, flavors of poached pears, vanilla and wood char, while a tingly, slightly gripping texture adds a crisp finish. Made from cool, coastal vineyards, it needs time to mellow in mouthfeel and gain more subtlety.



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