

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.

RAMEY
WINE CELLARS

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

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

RAMEY
WINE CELLARS

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.

94 Wine Spectator

Wine Spectator (WS) : 94 Points (2021)

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.

93 JEB DUNNUCK

Jeb Dunnuck (JD) : 93 Points (2021)

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.

93 WINE ENTHUSIAST

Wine Enthusiast (WE) : 93 Points (2021)

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.