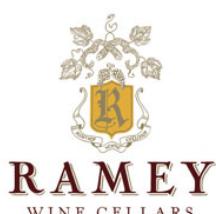




Ramey

Ramey's 2023 Russian River Chardonnay marries luminous California fruit with Burgundian poise, delivering a cool-climate white that's creamy yet vibrant, ideal for drinkers who crave both richness and finesse.



Alcohol :14,50 %

Composition: 100% Chardonnay

Chardonnay Russian River 2023 California, USA

Region and Vineyards

Ramey sources this cuvée from a constellation of **cool-climate** sites across the Russian River Valley AVA in Sonoma County, one of California's reference points for Chardonnay. Here, maritime fog funneled in from the Pacific via the Petaluma Gap cools warm afternoons, extending the growing season and preserving vibrant natural acidity. Chardonnay is the valley's most planted grape, thriving in the large diurnal range and long, slow ripening that encourage intensity without heaviness.

The 2023 blend comes from Lafranchi, Westside Farms, Sonoma Foothills, Martinelli Laughlin, Kilcullen, Dutton Sebastopol and Frank Johnson vineyards. These parcels, planted between 1978 and 2017, sit mainly on the region's hallmark Goldridge sandy loam: a well-drained, low-vigour soil prized for producing concentrated yet finely textured wines. Vines are predominantly planted to UC Davis Clone 4, with smaller proportions of Wente and aromatic Rued selections, giving both citrus-driven tension and more exotic floral and stone-fruit nuances.

Winemaking

The 2023 Russian River Chardonnay is **100% Chardonnay**, harvested by hand between 13 September and 14 October, reflecting the extended, cool growing season typical of the appellation. Average ripeness at picking was a modest 22.3° Brix, underlining Ramey's focus on freshness over sheer power. The fruit is pressed as whole clusters to maximize delicacy and avoid harsh phenolics, then allowed to ferment with native yeasts in barrel, following the classical Burgundian model David Ramey helped popularize in California.

Full native malolactic conversion softens the wine's acidity while contributing creamy, complex texture. The wine spends 12 months on its lees in French oak barrels from Taransaud and François Frères, with only about 10% new wood, and is periodically stirred (bâtonnage) to build mid-palate weight. Traditionally fined for clarity but bottled without filtration in December 2024 at 13.5% alcohol, this approach yields a Chardonnay that is silk-textured and layered yet remains incisive, with oak acting as a quiet frame rather than a dominant flavour.



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Chardonnay Russian River 2023

Tasting Notes

- **Color:** Medium straw-yellow with green highlights, bright and limpid in the glass, suggesting both concentration and freshness.
- **Aroma:** Intense aromas of ripe yellow apple, Anjou pear and white peach intertwine with Meyer lemon, tangerine zest and pineapple. Subtle notes of ginger, baking spice, panna cotta, toasted brioche, honey and a hint of crushed rock add complexity, lifted by lemon blossom and sweetgrass top notes.
- **Palate:** Medium- to full-bodied yet impeccably balanced, with a core of juicy stone and orchard fruit wrapped in lively, almost electric acidity. Layers of guava, macerated mango, apricot and baked apple are laced with citrus oil, ginger, spice and a discreet creamy note from lees and oak. The texture is satiny but taut, finishing very long, saline and mineral, with lingering impressions of lemon curd and warm brioche.

Did you know?

Founded in 1996 by **David and Carla Ramey**, Ramey Wine Cellars has been one of the pioneers of applying traditional Burgundian techniques - barrel fermentation, native yeasts, full malolactic and extended lees aging - to top-quality Sonoma fruit. David's work with these methods helped define a modern style of California Chardonnay that combines generous texture with structure and age-worthiness, a philosophy that underpins this Russian River bottling.

Wine Pairing Ideas

- **Roast chicken with lemon and thyme:** The wine's citrus brightness mirrors the lemon and cuts through the chicken's richness, while its subtle roast-nut and brioche notes echo crisp skin and pan juices.
- **Seared scallops with cauliflower purée:** Silky texture and ripe stone fruit complement the natural sweetness of scallops, while lively acidity refreshes the palate alongside the creaminess of the purée.
- **Lobster or crab in butter sauce:** The Chardonnay's combination of creaminess, citrus and saline minerality stands up beautifully to buttered shellfish, intensifying sweetness while keeping the dish lifted and precise.
- **Mushroom risotto with Parmigiano-Reggiano:** Umami depth from mushrooms and aged cheese resonates with the wine's savory lees character and gentle oak spice, while its acidity keeps the risotto feeling light rather than heavy.

Robert Parker (RP) : 95 Points (2023)



The 2023 Chardonnay Ritchie Vineyard is the last iteration of this single vineyard from the Ramey family, who is sourcing more fruit from their estate vineyards and other multigenerational family farms. What a way to go out—it's intensely perfumed and expressive! It floods the senses with waves of matchstick, peach, pineapple, lemongrass and jasmine. The full-bodied palate is highly concentrated with hedonistic, flint-laced flavors. Its generosity is foiled by racy acidity, and it has a long, shimmery finish.



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RAMEY
WINE CELLARS

Chardonnay Russian River 2023

Decanter (DCT) : 95 Points (2023)

95
Decanter

Sourced from Lafranchi, Westside Farms, Sonoma Foothills, Martinelli Laughlin, Kilcullen, Dutton Sebastopol, and Frank Johnson—all cool-climate sites with low-vigour soils such as Goldridge loam, planted between 1978 and 2017 and aged for 12 months on the lees in barrel (10% new French oak). This is clean and sleek, a beautifully balanced medium-bodied Chardonnay with luxuriously ripe stone and orchard fruit. Exotic baking spices complement layers of guava, white peach, and macerated mango with apricot. But what's most impressive is the intensity and purity of the fruit—so precisely delineated, profoundly spicy, and laser-focused. At \$50, this is one of the finest, most balanced, and well-structured Chardonnays from the Russian River Valley at this price point.

Wine Spectator (WS) : 94 Points (2023)

94
Wine Spectator

Leaps out of the glass with intensity, offering vibrant fruit flavors of crisp Meyer lemon, apple and pear. Aromatic details of tangerine, lime sherbet and lemon blossoms add complexity alongside fresh herbal accents of lemon balm and sweetgrass. Crushed rock minerality lingers on the long, expressive finish.



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