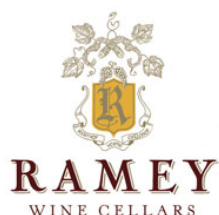


Ramey

With restraint and clarity, this wine bridges Burgundian inspiration and Californian richness in a style that is both age-worthy and immediately appealing.



Chardonnay Russian River 2022

California, USA

Region and Vineyards

The Russian River Valley in Sonoma County is renowned for its cool-climate viticulture, shaped by frequent morning fog and afternoon breezes from the nearby Pacific Ocean. These conditions ensure a **long growing season**, which preserves acidity and allows Chardonnay to ripen slowly and evenly. The 2022 Chardonnay is sourced from several premier sites, including **Rochioli, Bucher, and Westside Farms**, each contributing distinct elements to the final blend.

The vineyards are planted on **well-drained alluvial soils**, primarily loam with varying amounts of gravel and clay. This diversity lends the wine both aromatic finesse and structural depth. Many of the vines are **clones 4, 5, and 76**, known for their balance of concentration and delicacy. Ramey's long-standing relationships with these growers ensure meticulous vineyard practices and consistently high-quality fruit.

Winemaking

Following a philosophy of minimal intervention, this Chardonnay is **100% barrel fermented** using **native yeasts**. Fermentation occurs in French oak barrels, where the wine also undergoes **full malolactic fermentation**. The lees are regularly stirred (bâtonnage) to build texture and integration.

Aged for **12 months in 20% new French oak**, the wine is racked from barrel and bottled without filtration to preserve aromatic and textural integrity. The result is a Chardonnay that reflects both vineyard precision and cellar finesse. Alcohol is restrained, typically around **14%**, allowing the wine's freshness and minerality to shine through.

Tasting Notes

- **Color:** Bright straw with green reflections, crystalline and youthful.
- **Aroma:** Aromatics of Meyer lemon, white peach, and jasmine are complemented by hints of wet stone, brioche, and lightly toasted almond.
- **Palate:** Medium-bodied and vibrant, showing citrus zest, pear, and a touch of crème fraîche. The mouthfeel is creamy yet taut, supported by focused acidity and a lingering saline finish.

Alcohol :14,50 %

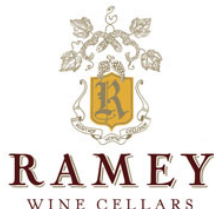
Composition: 100% Chardonnay



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Chardonnay Russian River 2022

Did you know?

David Ramey was among the first American winemakers to embrace traditional Burgundian methods for Chardonnay—wild yeast fermentations, extended lees aging, and bottling without filtration. This cuvée, assembled from multiple top vineyards, exemplifies his belief that **appellation wines can rival single-vineyard bottlings in complexity and depth** when sourced from exceptional sites.

Wine Pairing Ideas

- **Seared scallops with lemon butter sauce:** Enhances the wine's citrus profile and rich mouthfeel.
- **Pasta primavera with shaved parmesan:** Highlights the wine's brightness and subtle herbal notes.
- **Roast chicken with tarragon cream:** A classic pairing that underscores the Chardonnay's balance of freshness and texture.
- **Saint-Marcellin or Délice de Bourgogne:** Creamy cheeses that echo the wine's leesy depth.



Decanter (DCT) : 96 Points (2022)

Legendary for its old Chardonnay vines and unusual mix of disparate soils, Ritchie Vineyard is home to Ramey's 20 rows, planted in 1972. Part of this selection includes Old Wente Clone. "We have worked with the same 20 rows since 2002," says Claire Ramey. This wine exudes a beautiful floral lift, while the palate is nothing short of a steel beam of intensity, softened by a juicy core. Layers of citrus peel, apricot, and poached pear unfold, leading to a fabulous sprinkling of crunchy sea salt on the finish. One of the most food-friendly wines in the lineup, it demands pairing with rich fish or chicken dishes. Mineral intensity lingers long on the finish, reinforcing its precision and structure.



James Suckling (JS) : 95 Points (2022)

A broad, generous yet firmly textured white that has an almost chewy texture and vibrant, lively, crisp citrus and green apple flavors. So distinctive, fresh and structured. From a 3-acre plot of older vines on a Martinelli family property. An ideal wine to cellar for a few years.



Jeb Dunnuck (JD) : 95 Points (2022)

A bright straw color, the 2022 Chardonnay Russian River Valley is fresh and aromatic with notes of flinty, ripe, fresh apple, candied lemon, a savory, lightly herbaceous touch, and a hint of wet stone. Medium to full-bodied, it's elegant and long on the palate, with a delicate saline touch and a balanced feel throughout. It is phenomenal wine and shows off the versatility of this vintage with ease. Drink it over the next 10 or more years. (AF)



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