

# RAM'S GATE

WINERY · SONOMA



## 2020 CHARDONNAY, RAM'S GATE ESTATE

### APPELLATION

Carneros

### VINIFICATION

16 months in barrel  
33% new French oak

### CLONES

64% Wente Selection  
30% Robert Young Selection  
3% Mt. Eden Selection  
2% Clone 98  
1% Clone 15

### ALCOHOL

13.5%

### COOPERAGE

Tremeaux, Mercurey, Atelier Center of France

Our first full year farming organic, the 2020 growing season was marked with a dryer spring than the previous two growing seasons and a late spring frost—both conditions led to smaller canopies, smaller cluster-size and ultimately a much smaller crop. As was the case essentially across our portfolio, this led to intensely flavored wines and reasonably low alcohols.

Driven by the Wente selection, the wine has an aromatic bouquet of wildflowers, honey, and summer melon. Extra time in barrel has provided a beautiful old-world charm of noble reduction, a quality we love in Chardonnay. On the palate, the concentration of the vintage is felt at its core—a benefit from a long growing season. The wine has driving acidity and distinct minerality in the finish.

Possessing terrific energy, it will be a wine that continues to develop and evolve for many years to come.

28700 ARNOLD DRIVE, SONOMA, CA 95476  
RAMSGATEWINERY.COM  
707.721.8700