

RAM'S GATE

WINERY • SONOMA



2022 CHARDONNAY

RAM'S GATE ESTATE

APPELLATION

Carneros

VINIFICATION

16 months in barrel

20% new French Oak

CLONES

52% Wente

25% Prosser

18% Dijon 98

5% Mt. Eden

COOPERAGE

Atelier

ALCOHOL

14%

ABOUT THE WINE

Similarly to the 2020 vintage, the 2022 Estate Chardonnay is a study in restraint and slow development. Its élevage extended over 16 months, the longest of any white wine we produce, allowing the wine time to harmonize and build complexity.

The aromatics are nothing short of radiant. Bursting from the glass are vivid notes of citrus blossom, honeydew melon, chamomile tea, and honeycomb, all underscored by a clean thread of minerality and subtle creaminess. At the wine's core is the Wente clone, delivering bursts of texture and energy across the palate.

Now in the third year of certified organic farming, the Estate Chardonnay requires meticulous care throughout the growing season. The vineyard team fine-tunes the canopy, balancing dappled sunlight and airflow to nurture optimal ripening. Cover crops and compost rejuvenate the soil, enhancing microbial life and enriching the vineyard's natural vitality. The result? A vintage both technically precise and emotionally compelling.

Despite its extended aging, the 2022 Estate Chardonnay remains youthful, energetic, and full of promise. It's delicious now but has the structure and balance to age gracefully for years.