



RAMEY

Claret NAPA VALLEY

VINEYARDS

Appellation	Napa Valley
Sites	This vintage's blend sourcing is: 32% Napa Valley, 31% St. Helena, 11% Oakville, 9% Oak Knoll, 4% Napa-Carneros, 4% Mt. Veeder, 4% Yountville, 3% Sonoma Valley, 1% Rutherford, and 1% Calistoga.
Soil	Napa Valley soils are comprised of broken down or decomposed rock that has been carried downhill from the eastern Vaca range and the western Mayacamas range to the base of the valley, where they intermingle with the silt, clay and gravel deposits of the Napa River flood plain.

VINTAGE

Growing Season	2014 was another classic vintage. A mild winter and spring caused an early bud break followed by consistent temperatures throughout the summer, promoting even ripening.
Harvest Dates	September 8 – October 17

WINEMAKING

Varietal Composition	63% Cabernet Sauvignon, 24% Merlot, 7% Malbec, 3% Syrah, 2% Petit Verdot and 1% Cabernet Franc
Fermentation	Our Claret follows the Bordelaise model of blending different Bordeaux varietals. Malolactic fermentation is completed in barrel, and the blend is assembled early so it is "elevated" as the finished wine.
Aging	Our 2014 Claret rested on its lees twelve months in French & American oak barrels, only 7% new, with monthly <i>bâtonnage</i> to coat the tannins, producing a luscious, cushioned mouthfeel. This wine was lightly fined with egg whites and bottled without filtration in January 2016.
Cases Alcohol	5,700 14.5%
Release Date Price	March 2016 \$40

"This soft, easy-drinking Cabernet is a good introduction to the vintage, and while it will improve over the course of three to eight years, it is not a wine intended for long-term cellaring." – David Ramey
