



RAMEY

Pinot Noir

PLATT VINEYARD

SONOMA COAST

VINEYARD

Appellation	Sonoma Coast
Site	Located five miles from the Pacific off Bodega Highway, midway between Sebastopol and Bodega Bay, the vineyard sits at 800' on a south-facing slope overlooking the Estero Americano (which funnels cooling marine weather to the Sacramento delta via the Petaluma Gap).
Planted	The rows are densely planted (3' and 4' by 6') in 2003.
Soil	Soil is Goldridge Loam uplifted from ancient ocean floor.
Clonal Selection	In 2010, we removed the seven year old Wente Chardonnay trunks from three acres of our Chardonnay and grafted Pommard and 828 Dijon Pinot Noir clones to the low-vigor rootstock (420A).

VINTAGE

Harvest Date(s)	October 8
Brix at Harvest	24.1°
Growing Season	The 2012 vintage was mild, interspersed with rain during the second half of the growing season. Our first Pinot Noir, from the Platt Vineyard, was harvested as we raced against humidity and the possibility of mildew and botrytis setting in.

WINEMAKING

Varietal Composition	100% Pinot Noir
Fermentation	Native-yeast barrel fermentation and full malolactic fermentation in barrel
Aging	Aged <i>sur lies</i> with monthly bâtonnage. Fifteen months spent in one-year-old French barrels (Francois Freres & Demptos), previously used for Chardonnay. Non-filtered.
Cases	100
Alcohol	14.5%
Release Date	April 2014

The crisp acidity and minerality from this cool site are quite apparent in the wine and picking optimally ripe fruit resulted in a perfectly balanced wine. The cuvaison (time on skins) extended for a full three weeks, resulting in a more structured Pinot than many current California examples: this is a Pinot which will reward cellaring.

—David Ramey