



RAMEY

Template.

NAPA VALLEY

VINEYARDS

Appellation

This vintage's blend sourcing is 70% Mt. Veeder, 24% Oakville and 6% Rutherford.

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. Mount Veeder is atypical for a Napa mountain appellation; its soils are derived from ancient sea bed rather than volcanic matter, with clay and gravel loams predominant.

VINTAGE

Growing Season

2014 was another classic vintage, despite the third consecutive year of drought. A mild winter and spring triggered early bud break, while much-needed late spring rain alleviated water stress on the vines through summer. Summer temperatures were warm and steady, balanced by particularly cool mornings, which permitted even fruit development. Cooler weather in August further lengthened hang time, resulting in perfectly matured fruit with moderate sugar levels.

Harvest Dates

September 5th, 15th and 23rd

WINEMAKING

Varietal Composition

70% Merlot from Mt. Veeder, 24% Cabernet Franc from Oakville, 6% Cabernet Sauvignon from Rutherford

Fermentation

Spontaneous, native yeast and native malolactic fermentations

Aging

Our 2014 Template rested on its lees for 18 months in new French oak barrels (Taransaud) with bi-monthly *bâtonnage* to coat the tannins and smoothly integrate the wood. The wine was then lightly fined with egg whites and bottled without filtration in July, 2016.

Cases | Alcohol

90 | 14.5%

Release Date | Price

March 2017 | \$85

"This is our tribute to the Right Bank model of Pomerol and St-Emilion. Having worked two vintages there, this rings very familiar. Hillside Merlot and Cabernet Franc combine for a plush yet structured California version." – David Ramey