



RAMEY

Pinot Noir

RUSSIAN RIVER VALLEY

VINEYARD

Appellation	Russian River Valley
Site	85% from Bucher Vineyard and 15% from Platt Vineyard
Soil	Arbuckle Gravelly Loam and Yolo Loam alluvial soils and Goldridge Loam uplifted from ancient ocean floor.
Clonal Selection	Our Russian River Valley Pinot Noir is a blend of two heritage selections, Pommard and Swan from Bucher Vineyard and Pommard and 828 Dijon Pinot Noir clones from Platt Vineyard.

VINTAGE

Growing Season	Winter 2015 was the warmest on record, resulting in early budbreak. Cooler, wetter weather in spring months slowed development, however, leading to a challenging, extended bloom period. The resulting uneven fruit set translated to a small crop and smaller berries with very concentrated flavors. Weather throughout the summer growing season was consistently warm, bringing on a very early harvest.
Harvest Date	August 5 th (Bucher Pommard & Swan South), August 11 th (Bucher Swan North), and September 2 nd (Platt)
Brix	23.9° average

WINEMAKING

Varietal Composition	100% Pinot Noir
Fermentation	Tank fermented with native-yeast and native malolactic fermentation in barrel.
Aging	As traditionally practiced in Burgundy, we used an anaerobic approach to preserving the freshness and fruit characteristics of our Pinot Noir. It was aged <i>sur lies</i> with monthly <i>bâtonnage</i> and spent thirteen months in 95% new French barrels (François Frères & Taransaud) that were conditioned through Chardonnay fermentation. This wine was lightly fined with egg whites and bottled without filtration.
Cases Alcohol	437 13.5%
Release Date SRP	August 2017 \$50

“Our second Russian River Valley Pinot Noir strikes a fine balance between rich, unctuous styles and leaner, coastal styles. It is at once both elegant and delicious.” – David Ramey
