



RAMEY

Template.

NAPA VALLEY

VINEYARDS

Varieties | AVAs

70% Merlot from Mt. Veeder, 25% Cabernet Franc and 5% Cabernet Sauvignon from Oakville

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

Winter 2015 was the warmest on record, resulting in early bud break. 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 Dates

August 25 and September 9 and 16

WINEMAKING

Fermentation

Spontaneous, native yeast and native malolactic fermentations

Aging

Our 2015 Template rested on its lees for 22 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 June 2017.

Cases | Alcohol

139 | 14.5%

Release Date | Price

February 2018 | \$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
