



RAMEY

Claret

VINEYARDS

Appellation	Napa Valley
Sites	This vintage's blend sourcing is 89% Napa Valley, 10% Russian River and 1% combined from Sonoma County, North Coast and Mendocino.
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. The fragment of Mendocino soil is iron-rich Red Vine sandy clay loam, and in the Russian River Valley, a gravelly Felta clay loam.

VINTAGE

Growing Season	2016 began with another very early bloom, leading to a very early harvest; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
Harvest Dates	September 14 – October 11

WINEMAKING

Varietal Composition	52% Cabernet Sauvignon, 26% Merlot, 12% Malbec, 8% Syrah, and 2% Petit Verdot
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 2016 Claret rested on its lees twelve months in French & American oak barrels, only 13% 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 February 2018.
Cases Alcohol	4,927 14.5%
Release Date	September 2018

“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
