



RAMEY

Pinot Noir

RUSSIAN RIVER VALLEY

VINEYARD

Appellation	Russian River Valley
Site	52% De La Montanya, 28% Bucher Vineyard Tory Block (Pommard) and 20% Bucher Vineyard North L Block (Dijon 777)
Soil	Yorkville clay and Josephine loam at Bucher, and Huichica clay and Spreckels loam at De La Montanya

VINTAGE

Growing Season	2016 began with another very early bloom, leading to a very early harvest in Sonoma County; 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 Date	August 13 th (Bucher Pommard), September 2 nd (Bucher Clone 777), and September 5 th (De La Montanya)
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 fourteen months in 49% new French barrels (François Frères & Demptos). This wine was lightly fined with egg white and bottled without filtration.
Cases Alcohol	1,623 14.5%
Release Date SRP	August 2018 \$50

“Our third 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
