



RAMEY

Claret

VINEYARDS

Appellation	North Coast
Sites	47% Napa Valley, 31% High Valley, 12% Alexander Valley, 7% Russian River Valley and 3% Sonoma County

VINTAGE

Growing Season	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day sent growers scrambling to pick the first wave of Chardonnay and Pinot Noir. After the heat wave, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Yields were average to light.
Harvest Dates	September 5 – October 10

WINEMAKING

Varietal Composition	44% Cabernet Sauvignon, 20% Merlot, 14% Malbec, 12% Petit Verdot, 8% Syrah, and 2% Cabernet Franc
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	The 2017 Claret rested on its lees twelve months in French & American oak barrels, only 24% 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 2019.
Cases Alcohol	4,482 14.5%
Release Date Price	March 2020 \$42

“This Cabernet blend 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