



RAMEY

Claret NAPA VALLEY

VINEYARDS

Appellation	Napa Valley
Sites	This vintage's blend is 62% Napa Valley, 11% St. Helena, 6% Oak Knoll, 5% Napa-Carneros, 4% Oakville, 4% Mt. Veeder, 3% Diamond Mountain, 3% Sonoma Coast and 2% Rutherford.
Soil	Napa Valley soils are primarily comprised of broken down or decomposed rock that has been carried downhill from the eastern Vaca range and the western Mayacamas range into the base of the valley where they ultimately intermingle with the silt, clay and gravel deposits of the Napa River flood plain.

VINTAGE

Growing Season	2013 summed up to be a perfect vintage with clear sunny days and cool evenings. This produced a long, moderate growing season with extended hang time and even ripening, resulting in silky tannins and a full range of flavors while retaining natural acidity.
Harvest Dates	September 12 – October 25

WINEMAKING

Varietal Composition	55% Cabernet Sauvignon, 34% Merlot, 4% Malbec, 3% Syrah, 2% Cabernet Franc 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	The 2013 Claret aged for 12 months in 22% new French & American oak barrels (Demptos and Canton) and aged <i>sur lies</i> with monthly <i>bâtonnage</i> to coat the tannins and smoothly integrate the wood. This wine was lightly fined with egg whites and bottled without filtration in January 2015.
Cases Release Date	4,400 March 2015
Alcohol	14.5%

"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