



RAMEY

Pinot Noir

RUSSIAN RIVER VALLEY

VINEYARD

Appellation	Russian River Valley
Site	42% De La Montanya (a field blend of 75% Pommard and 25% 115 clones planted on 5C rootstock), 33% Bucher Vineyard Tory's Block (Pommard), 14% Bucher Vineyard North L Block (777), and 11% Nurmi Vineyard (various clones)
Soil	Yorkville clay and Josephine loam at Bucher, Huichica clay and Spreckels loam at De La Montanya, and Goldridge sandy loam at Nurmi

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. Fruit quality ranged from great to exceptional, with well-preserved acids.
Harvest Date	August 23 - September 2
Brix	23.9° average

WINEMAKING

Varietal Composition	100% Pinot Noir
Fermentation	Tank fermented with native yeast and 25% whole cluster. Native malolactic fermentation in barrel
Aging	As traditionally practiced in Burgundy, we use an anaerobic approach with our Pinot Noir to preserve freshness. It was aged <i>sur lies</i> with monthly <i>bâtonnage</i> and spent 14 months in 39% new French barrels (François Frères, Demptos and Taransaud). The wine was then lightly fined with egg white and bottled without filtration.
Cases Alcohol	2,515 13.5%
Release Date SRP	May 2020 \$50

"Our Russian River Valley Pinot Noir strikes a fine balance between rich, jammy styles and leaner, coastal styles. It is at once both elegant and delicious." – David Ramey