



RAMEY

Claret

VINEYARDS

Appellation	North Coast
Sites	28% Alexander Valley, 22% Mount Veeder, 20% Sonoma County, 10% Oakville, 9% Russian River Valley, 8% Oak Knoll, and 3% Napa Valley

VINTAGE

Growing Season	The 2018 season was exemplary. Spring was drier than in 2017, and after two years of poor set, consistently mild weather led to good berry set. Higher cluster counts than the low yielding years of 2015-2017, coupled with cooler late summer temperatures, brought longer hang times with harvest dates up to two weeks later than the previous vintage.
Harvest Dates	September 17 – October 18

WINEMAKING

Varietal Composition	55% Cabernet Sauvignon, 24% Merlot, 10% Cabernet Franc, 9% 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	The 2018 Claret rested on its lees eighteen months in 20% new French & American oak barrels 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 June 2020.
Cases Alcohol	2,432 14.5%

“This Cabernet blend is a good introduction to the vintage, and while it will improve over the course of five to ten years, it is not a wine intended for long-term cellaring.” – David Ramey