



RAMEY

Claret NAPA VALLEY

VINEYARDS

Appellation	Napa Valley
Sites	This vintage's blend is 29% Napa Valley, 21% Oakville, 17% Mount Veeder, 11% Sonoma Coast, 9% Rutherford, 8% St. Helena, 4% Calistoga and 1% Diamond Mountain
Soil	The geology and soils of Napa Valley are notoriously complex and 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	The growing season was cool and wet through spring, with delayed bud break at most of our sites. Weather stayed cool through fruit set and into harvest. Toward the end of the growing season, days remained cool but nights were much warmer than normal, helping ripening in an otherwise slow-ripening year. The resulting wines are an elegant expression of a cool vintage.
Harvest Dates	October 15 – October 22

WINEMAKING

Varietal Composition	61% Cabernet Sauvignon, 15% Merlot, 12% Petit Verdot, 10% 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 the components are “elevated” as the finished wine.
Aging	The 2011 Claret aged for 12 months in 25% new oak 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 February 2013.
Cases Alcohol	2,700 14.5%
Release Date Retail Price	2013 \$38

“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