



RAMEY

Template.

NAPA VALLEY

VINEYARDS

Varieties | AVAs

70% Merlot from Mt. Veeder, 23% Cabernet Franc from Oakville, and 7% Cabernet Sauvignon from St. Helena

Soil

Napa Valley soils are comprised of broken down or decomposed rock that has been carried downhill from the eastern Vaca range and the western Mayacamas range to the base of the valley, where they intermingle with the silt, clay and gravel deposits of the Napa River flood plain. Mount Veeder is atypical for a Napa mountain appellation; its soils are derived from ancient sea bed rather than volcanic matter, with clay and gravel loams predominant.

VINTAGE

Growing Season

2016 began with another very early bloom, leading to a very early harvest; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.

Harvest Dates

September 9, 17 and 25

WINEMAKING

Fermentation

Spontaneous, native yeast and native malolactic fermentations

Aging

Our 2016 Template rested on its lees for 20 months in new French oak barrels (Taransaud) with bi-monthly *bâtonnage* to coat the tannins and smoothly integrate the wood. The wine was then lightly fined with egg whites and bottled without filtration in April 2018.

Cases

96

Release Date | Price

March 2020 | \$85

“This is our tribute to the Right Bank model of Pomerol and St-Emilion. Having worked two vintages there, this rings very familiar. Hillside Merlot and Cabernet Franc combine for a plush yet structured California version.” – David Ramey