



RAMEY

Template.

NAPA VALLEY

VINEYARDS

Appellation	70% Mt. Veeder and 30% Oakville
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 mountain appellation of Napa: its soils are derived from ancient seabed rather than volcanic matter, with clay and gravel loams predominant.

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.
Harvest Dates Brix	Sep 6, 9, & Oct 1 25.0° average

WINEMAKING

Variety	70% Merlot, 24% Cabernet Franc, and 6% Cabernet Sauvignon
Fermentation	Spontaneous native-yeast and malolactic fermentations
Aging	The 2017 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 June 2019.
Cases Alcohol	95 14.5%
Release Date Price	April 2022 \$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
