



RAMEY

Pinot Noir

RUSSIAN RIVER VALLEY

VINEYARD

Site	42% Shiloh Glen Vineyard (667 & 115), 25% Dutton Goff Vineyard (115), 22% Bucher North L, and 11% Kilcullen Vineyard (Pommard)
Soil	Huichica clay and Spreckels loam at De La Montanya, Yorkville clay at Bucher, and Goldridge fine sandy loam at Goff and Kilcullen

VINTAGE

Growing Season	The winter of 2019 was relatively mild, but record rains flooded many dormant vineyards on lower ground through March. Temperatures fluctuated April through June before evening out for a moderately warm growing season. Heat in early September gave everything a little push before a significant cooling trend slowed the pace of harvest. Yields were generally average.
Harvest Date Brix	September 6-15 24.3° 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 18 months in 45% new French barrels (François Frères and Taransaud). The wine was then lightly fined with egg white and bottled without filtration.
SRP	\$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
