



# RAMEY

## *Cabernet Franc*

OAKVILLE - NAPA VALLEY

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### VINEYARDS

<b>Appellation</b>	Oakville – Napa Valley
<b>Soils</b>	Located just up the hill from our Pedregal Vineyard, this site is similarly rocky, with iron-rich red soil filling in between decomposing basalt boulders.

### VINTAGE

<b>Growing Season</b>	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.
<b>Harvest Dates   Brix</b>	September 17   25.2°

### WINEMAKING

<b>Varietal Composition</b>	100% Cabernet Franc
<b>Fermentation</b>	Native-yeast and full, natural malolactic fermentations
<b>Aging</b>	After aging <i>sur lies</i> with bi-monthly <i>bâtonnage</i> for 20 months in new French barrels from Taransaud, the Cabernet Franc was artisanally fined with egg white and bottled without filtration in June 2020.
<b>Release Date   Price</b>	March 2023   \$90

*“We’ve worked with Cabernet Franc since 2001 but never bottled any separately until the 2012 vintage, which was too striking to blend entirely away. The 2018, a vintage very reminiscent of the ’12, marks our second-ever bottling of pure Cab Franc.” – David Ramey*

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