



RAMEY

Claret

VINEYARDS

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| Appellation | North Coast |
| Sites | 46% High Valley, 16% Alexander Valley, 12% Sonoma County, 10% Russian River Valley, 6% Mount Veeder, 6% Knights Valley, 2% Oakville, and 2% Oak Knoll |

VINTAGE

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| 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 Dates | September 15 – October 16 |

WINEMAKING

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| Varietal Composition | 65% Cabernet Sauvignon, 10% Syrah, 9% Malbec, 8% Petit Verdot, 6% Merlot, 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 it is “elevated” as the finished wine. |
| Aging | The 2019 Claret rested on its lees eighteen months in 20% new French & American oak barrels with monthly <i>bâtonnage</i> to coat the tannins, producing a luscious, cushioned mouthfeel. This wine was lightly fined with egg whites and bottled without filtration in June 2021. |
| Release Date Price | August 2023 \$50 |

“This Cabernet blend is a good introduction to the vintage. More approachable young than a varietal Cabernet, the Claret benefits from its broader assemblage – and will still age for a decade or more.” – David Ramey