



RAMEY

Cabernet Franc

ALEXANDER VALLEY

VINEYARDS

Appellation	Alexander Valley
Site Soils	This site sits atop the northern tip of the Mayacamas range, which divides Sonoma County from the Napa Valley. The soils are very gravelly Spreckels and Felta loams.

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 Dates Brix	September 23 25.3°

WINEMAKING

Varietal Composition	100% Cabernet Franc
Fermentation	Native-yeast and full, natural malolactic fermentations
Aging	After aging <i>sur lies</i> with bi-monthly <i>bâtonnage</i> for 28 months in one third new French barrels from Taransaud, the Cabernet Franc was artisanally fined with egg white and bottled without filtration in February 2022.
Release Date Price	February 2024 \$90

“Having worked two vintages in Bordeaux’s Right Bank, I’ve valued Cabernet Franc for many decades. Ramey has blended with the variety since 2001 but it took the exceptional 2012 vintage for us to consider a standalone bottling. The 2019 is only our third Cabernet Franc bottling, and we now source exceptional fruit to highlight on its own.”

– David Ramey