



RAMEY

Cabernet Sauvignon
COOLEY RANCH
SONOMA COUNTY



VINEYARDS

Appellation	Sonoma County
Site	Our block of Cooley Ranch sits at 1,325 feet of elevation. The ranch, in its sixth generation of Cooley family ownership, comprises 19,000 acres at the apex of Sonoma County, above Lake Sonoma, beyond Rockpile. Only a sliver of the ranch is planted to vines, with most of its acreage in a protective land trust. Black bears, mountain lions, bobcats, eagles and deer roam its meadows and ravines, with oak, madrone, massive green boulders, and natural springs punctuating the landscape.
Soil	The soil in our block is Montara series, derived from weathered Serpentine, a metamorphic rock. Serpentine comes in a range of greens and is named for its visual and textural resemblance to snake scales.
Planted	The Cabernet Sauvignon is a heritage clone (Clone 30) on 101-14 rootstock, planted to 8' x 4' spacing in 2011.

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	Sept 26 & Oct 7 25.5° average

WINEMAKING

Varietal Composition	100% Cabernet Sauvignon
Fermentation	Spontaneous, native-yeast and malolactic fermentations
Aging	Aging <i>sur lies</i> with bi-monthly <i>bâtonnage</i> coats the tannins and integrates the wood. The 2019 vintage matured 25 months in new French oak barrels. Non-filtered
Price	\$125

Sitting above the marine layer, the Cabernet at Cooley ripens similarly to mountain-grown Cabernet in Napa, which we have years of experience with. The diversity and wildness of the site seem to inform the wine's complexity and powerful tannins. – David Ramey