



RAMEY

Pinot Noir

RUSSIAN RIVER VALLEY

VINEYARD

Site	50% De La Montanya (Pommard, 115, & Calera), 25% Bucher Vineyard North L Block (777), 20% Dutton Goff Vineyard (115), and 5% 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 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.
Harvest Date Brix	September 11-29 23.7° 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 13 months in 39% new French barrels (François Frères, Demptos and Taransaud). The wine was then lightly fined with egg white and bottled without filtration.
Cases Alcohol	2,585 13.5%

“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
