



RAMEY

Pinot Noir

PLATT VINEYARD

SONOMA COAST

VINEYARD

Appellation	Sonoma Coast
Site	Located five miles from the Pacific off Bodega Highway, midway between Sebastopol and Bodega Bay, the vineyard sits at 800' on a south-facing slope overlooking the Estero Americano (which funnels cooling marine weather to the Sacramento delta via the Petaluma Gap).
Soil	Soil is Goldridge Loam uplifted from ancient ocean floor.
Clonal Selection	In 2010, we removed the seven year old Wente Chardonnay trunks from three acres of our Chardonnay and grafted Pommard and 828 Dijon Pinot Noir clones to the low-vigor rootstock (420A).
Planted	The rows were densely planted (4' by 6') in 2003.

VINTAGE

Growing Season	2014 was another classic vintage. A mild winter and spring caused an early bud break followed by consistent temperatures throughout the summer, promoting even ripening. We had ample hang time which in turn yielded intense varietal character and a rich texture.
Harvest Date	September 4
Brix	23.9°

WINEMAKING

Varietal Composition	100% Pinot Noir
Fermentation	Tank fermented with native-yeast and native malolactic fermentation in barrel.
Aging	As is traditional in Burgundy, we use an anaerobic approach to preserving the freshness and fruit characteristics of our Pinot Noir. It was aged <i>sur lies</i> with monthly <i>bâtonnage</i> and spent thirteen months in 30% new French barrels (François Frères) and previously used Chardonnay barrels. Lightly fined with egg whites, this Platt Vineyard Pinot was bottled unfiltered in January, 2016.
Cases Alcohol	570 14.5%
Release Date SRP	August 2016 \$75

“One of our coolest sites, Platt Vineyard yields are low due to typically poor weather at bloom coupled with incredibly small berries and clusters. The combination produces a Pinot of uncommon density and structure. This wine will benefit from a few years in your cellar.” – David Ramey