

RAMEY

WINERY - Healdsburg, CA

APPELLATIONS - Carneros, Napa Valley, Sonoma Coast, Russian River Valley AVAs

WINEMAKER - David Ramey

FARMING - Sustainable

WEBSITE - www.rameywine.com



HISTORY

Renowned winemaker David Ramey and his wife Carla founded Ramey Wine Cellars in 1996. Working with prestigious vineyards in Napa Valley and Sonoma County, Ramey crafts some of the most highly praised and sought after Cabernet Sauvignon, Chardonnay and Syrah produced in the world today.

"David Ramey is one of California's best and most respected winemakers."

- Stephen Brook, Decanter

VITICULTURE

Ramey Wine Cellars takes a holistic approach to winegrowing, taking into account the plants, soil, water supply, air and animal life surrounding the vineyards. The least amount of intervention is used to sustain the long-term health of the vineyards as well as the economic viability of the operation.

"Some winemakers are farmers, others are scientists or technicians. A few, like David Ramey, are philosophers. After 30 years in the business, Ramey has spent as much time thinking about wine as he has making it".

- Tim Fish, Wine Spectator

VINIFICATION

Over the years, David has helped pioneer traditional, artisan winemaking techniques in California during a period when making wine by the University book was the norm.

His efforts have helped shape the way many wines in the United States are made today, including the elimination of skin contact for most white grapes and acidification of red wines; the use of oxidized juice in making white wine; sur lie aging of white wines in barrel; malolactic fermentation of Chardonnay; native yeast fermentations; harvesting fully mature fruit and bottling without filtration and extra additives.



"Ramey was one of the leaders of the post-Mondavi generation who helped make the 90's a golden age for Napa and Sonoma. However, unlike most of its contemporaries, Ramey's always favored balance over power".

- The Wall Street Journal



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APPELLATION WINES

Chardonnay - Russian River Valley & Sonoma Coast

Given less new oak and less time spent in barrel—twelve months—than the single-vineyard Chardonnays, they are otherwise made identically. Whole clusters are pressed for delicacy. Native-yeast and full native malolactic fermentation take place in barrel, with sur lies bâtonnage. After aging in barrel 12 months, they are fined and stabilized in tank during the following harvest.



Pinot Noir - Russian River Valley

As traditionally practiced in Burgundy, an anaerobic approach is used to preserve the freshness and fruit characteristics. Ages sur lies with monthly bâtonnage and spends thirteen months in 30% new French barrels (François Frères & Demptos) and neutral barrels that were previously used for Chardonnay. Lightly fined with egg whites and bottled without filtration.

Cabernet Sauvignon & Syrah - Napa Valley & Sonoma Coast

Aging on the fine lees incorporates the oak so that the 18 months the Cab spends in 56% new barrels (a mixture of three-year air dried French and American) is barely noticeable. The Syrah is co-fermented with a small percentage of Viognier and it's very Northern Rhone in style. As with all the wines, they are fermented with native yeasts and bacteria and bottled without filtration.

SPECIAL BLENDS

Claret & 'Annum'

Ramey's *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. It rests on its lees twelve months in French & American oak barrels, only 7% new, with monthly bâtonnage to coat the tannins, producing a luscious, cushioned mouthfeel. *'Annum'* represents Ramey's version of a "winemaker's wine." It is the one red wine made each year selected from a range of prestigious vineyards with the goal of making the best blend possible that vintage.

VINEYARD DESIGNATE WINES

Ramey carefully select grapes that come from only the finest growing locations in California's premier wine regions. That includes some of the most prestigious Vineyards whose *terroir* helps produce wines that are purely Californian - rich in character, beautifully balanced & exceptional quality.

Hyde

The Chard here dates back to the early 80's. Soil is rich in clay and vines are kept cool by the maritime breeze that flows through the Petaluma Gap.

Pedregal

Tiny, rocky hillside vineyard, planted with Cab in the 90's and rich in Iron.

Platt

The coolest site, 5 miles from the Pacific, 800 ft high.

Ritchie

The oldest vines, planted in the 70's. Extremely low yields.

Rodgers' Creek

Poor volcanic soils and cool weather are responsible for the unique 'savory' style of Syrah it produces.

