

RAMIAN – RESERVE WHITE



Vintage:	2007
Appellation:	Suisun Valley, California
Fermentation:	95% Whole cluster pressed 5% Destemmed 0% Residual Sugar 100% Malolactic Fermentation
Aging:	100% in French Oak (New 50%)
Varietals:	57% Viognier 43% Roussanne
Alcohol:	14.4%
Release Date:	May 1, 2007
Cases Produced:	Only 130
Suggested Retail:	\$32.00

VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. “For me, it’s the vineyard that creates the quality and a wine’s uniqueness. Really it’s all about the vineyards.”

Only a few miles outside of Napa County, this vineyard is centered squarely in the center of this valley. Hot, long days are the norm with a constant cool breeze making sure the grapes do not burn. This is perfect for Viognier and Roussanne, obtaining ultimate ripeness while retaining crisp acidity.

Picked and transported as quickly as possible the grapes go immediately into the press for a very long and gentle pressing cycle sometimes taking up to 8 hours. A very small amount is destemmed and added to the tank. The fermentation is relatively cool to help and retain the bright, tropical fruit flavors associated with this varietal. The barrel portion of this lot is topped constantly, stirred once a week during fermentation and aged for 9 months.

TASTING NOTES

The micro climate of this valley is perfect for growing Viognier and Roussanne. Warm sunny days along with a constant cool breeze yield optimum conditions for achieving perfect ripeness. Bananas and immense amounts of white tropical fruits provide a telling story on the nose that carries of perfectly onto the palate and soft long, lingering finish. This wine is my version of the classic Condrieu style of the Northern Rhone Valley.