

RAM'S GATE

WINERY • SONOMA



2023 PINOT BLANC

RAM'S GATE ESTATE

APPELLATION

Carneros

VINIFICATION

6 months

75% Neutral Oak

20% Stainless Steel

5% Hungarian Oak

CLONES

41% Beringer Selection

33% Bien Nacido

26% Etude Selection

ALCOHOL

13.3%

COOPERAGE

Trust Hungarian

ABOUT THE WINE

With the return of the rains in the winter of 2023, our Estate was reborn, brushed in vibrant greens, dotted with wildflowers, and pulsing with renewed vitality. The vineyard came alive, and with it, a new chapter in our journey with organic farming.

From approximately four acres of Pinot Blanc nestled in our Estate vineyard in Carneros, this wine draws its unique character from the land and the climate. The cooling influence of the San Pablo Bay to the South, paired with the Petaluma Wind Gap's brisk Pacific breezes, shapes a long, measured growing season. The 2023 vintage was strikingly late, and that extra time on the vine lent the wine a deeper resonance, bringing richness and textural depth that perfectly complement our hallmark bright acidity.

Our Estate grows three distinct selections of Pinot Blanc, each picked and fermented separately before becoming a cuvée, a thoughtful blend within a single varietal. Fermentation took place in a mix of neutral French oak and stainless steel mueller barrels, and for the first time, we introduced a subtle new twist: a kiss of Hungarian oak. This small addition brings a gentle spice and graceful length to the finish. Fermented with native yeasts and aged for six months, the 2023 Pinot Blanc is layered and expressive, yet light on its feet. This wine is sealed with a beeswax Diam cork, signaling both our commitment to sustainability and the wine's ability to age gracefully.