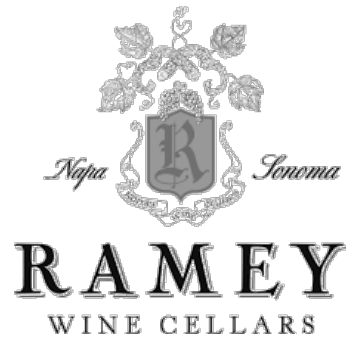




presents...



with **CLAIRE RAMEY**

WEDNESDAY, JANUARY 25, 2023 • 4PM - 7PM



Renowned winemaker David Ramey and his wife Carla founded Ramey Wine Cellars in 1996, after nearly two decades of creating wines for several iconic California wineries, including Matanzas Creek, Chalk Hill, Dominus and Rudd. Working with some of the most prestigious vineyards in Sonoma County and the Napa Valley, Ramey crafts some of the most highly praised and sought after Chardonnay, Cabernet Sauvignon, Pinot Noir, and Syrah produced in California. From his earliest experiences in wine, David has been inspired first and foremost by European wines, having worked in France at Château Pétrus. Over the years, David has helped pioneer traditional, artisan winemaking techniques in California during a period when making wine straight out of the textbook was the norm. His efforts have helped shape the way many wines in California are made today, including the elimination of skin contact for most white

grapes; the use of oxidized juice in making white wine; sur lie aging of white wines in barrel; malolactic fermentation of Chardonnay; native yeast fermentation; harvesting fully mature fruit; eliminating acidification of red wines, and bottling without filtration.

Like many Californian wineries, the majority of grapes are brought in rather than sourced from estate vines. David's deep understanding of the region and its vineyards has ensured that he only works with great vineyards farmed by like-minded people. David believes that better farming is the key to California's continued winegrowing success. Ramey manages the vineyards they lease using organic methods and works hand in hand with their growers to promote sustainable and low intervention farming methods.

Still a family owned and run winery, David and Carla have been joined by their daughter, Claire, who serves as Co-President of Ramey Wine Cellars and leads viticultural operations. Join us as we welcome her to our wine bar, where she will present a flight of Ramey Wine Cellars' current releases.

**THE WINES ARE SERVED AS TWO-OUNCE POURS AND 5-OUNCE GLASSES.
\$37 PER PERSON or \$32 FOR WINE CLUB MEMBERS**

- **2020 Ramey Chardonnay, Russian River Valley**
Retail: \$48.00, \$19.25/glass
- **2018 Ramey Pinot Noir, Russian River Valley**
Retail: \$54.00, \$21.00/glass
- **2019 Ramey Syrah, Sonoma Coast**
Retail: \$42.00, \$17.50/glass
- **2018 Ramey Claret, North Coast**
Retail: \$44.00, \$18.00/glass
- **Syrah 2016 Ramey Cabernet Sauvignon, Napa Valley**
Retail: \$58.00, \$22.25/glass

**IF QUANTITIES ALLOW, THE FLIGHT WINES
WILL BE ON SALE FOR THE EVENING AT 15% OFF RETAIL
TO THOSE WHO PURCHASE A FLIGHT.**

These wines and many others can be found on our website: www.fpwm.com