

COMPTON

FAMILY WINES
Garden Series

Ramato 2020

Appellation: Willamette Valley, Oregon

Alcohol: 12.5%

T.A.: 5.1 grams per liter

pH: 3.59

Production: 194 cases



Wine:

The scent of this Ramato jumps out of the glass with a rush of crushed raspberry, pomegranate, berry leaves and the same hint of “iron” as in the 2019 vintage. The impression is of an approachable, balanced blend of fruit, citrus, and orange peel. This is a richer Red Pinot Gris than the previous vintage. Assertive yet very drinkable, works for sipping but shines with food. coppery hue results in a distinct wine style called ramato. It comes from the word ‘rame’ which means ‘copper’ in Italian

Winemaking:

Pinot Gris grapes were fermented on the skins for five days and then aged in neutral barrels 8 months. Pinot Grigio grapes were crushed and the skins are allowed to spend time with the juice, a teasing, tactile texture and coppery hue results in a distinct wine style called ramato. It comes from the word ‘rame’ which means ‘copper’ in Italian

2020 Growing Season:

Fewer tons were crushed in 2020, including Pinot Gris and most other varieties. From May and June's weather contributing to a light fruit set, we knew there would be fewer wine grape tons harvested this vintage. Cool damp spring gave light fruit set, then cooler early summer gave small berries. Crop load at 50% of normal due to the small berries gave more concentrated flavors. Low alcohol from low sugars at harvest.

More tannins are showing in the 2020 wines due to the smaller berries. The overall quality of the fruit has been outstanding, with the smaller clusters and berries giving great color, concentrated flavors, at desired sugar levels with good acidity.