



Sidebar means “the bar adjacent to the main bar” or “the sidelight of a main story.”

Sidebar Cellars is the second label of David Ramey and Ramey Wine Cellars. It is the product of the Ramey team’s desire for a little instant gratification while waiting for the Ramey bottlings to mature.

Sidebar wines are aged to perfection and no longer. Brightness is key, tailored by the lithe mouthfeel. These wines are classically styled in keeping with our philosophy & tradition.

Apart from the dedication to deliciousness and quality, Sidebar remains distinct from Ramey in its varietals and tempo, to be considered under a different set of values. Sidebar varietals are invitingly fresh and satisfying in their youth.

These aren’t wines for just the young; they are wines best drunk young with all their varietal vigor intact.

Sidebar wines are for any time of day, any day of the week, particularly suited for casual enjoyment on the patio or amongst a spontaneous gathering of friends.

Welcome to sidebar...we hope you stay awhile.

About Ramey Wine Company

David & Carla Ramey founded Ramey Wine Cellars in 1996 and Sidebar Cellars in 2014. The winery produces authentic, hand-crafted wines made in an Old World tradition, coupled with New World innovation and California terroir. Owned exclusively by David and his wife Carla, grapes are sourced from vineyards with which David has worked for many years.

Consistently rated among the best wines in California, Ramey Wine Cellars remains committed to Cabernet Sauvignon, Chardonnay and Syrah as its primary varietals. Sidebar Cellars adheres to the same quality winemaking while producing wines that are of different varietals (Kerner, Sauvignon Blanc, Rosé, a GSM blend, etc.) and are also meant to be consumed when they are young and fresh.

Winery tours and tastings are available by appointment.