



RAMEY

Annum

NAPA VALLEY

CABERNET SAUVIGNON

VINEYARDS

Appellation	Napa Valley
Soil	Napa Valley soils are primarily comprised of broken down or decomposed rock that has been carried downhill from the eastern Vaca range and the western Mayacamas range into the base of the valley where they ultimately intermingle with the silt, clay and gravel deposits of the Napa River flood plain.
Sites	This release is from the following appellations: Oakville, 61%; Mt. Veeder, 21% and Diamond Mountain, 18%.

VINTAGE

Growing Season	The growing season was cool and wet through spring. Bud break was delayed by 1-2 weeks in most of our vineyards. The weather stayed cool through fruit set, and into harvest. Towards the end of the growing season, the days remained cool but the nights were much warmer than normal, which accelerated ripening. Due to the warmer nights and two incoming rain storms, our last vineyards were harvested on October 20th. Overall, the cool weather resulted in slower ripening. We had phenolic maturity without sugar accumulation so the 2011's are lower in alcohol. They are elegant expressions of a cool vintage.
Brix Harvest Dates	23.5° average October 15 to October 20

WINEMAKING

Varietal Composition	75% Cabernet Sauvignon, 25% Cabernet Franc
Fermentation	Native-yeast barrel fermentation and full natural malolactic fermentation
Aging	Aging the 2011 <i>sur lies</i> with monthly <i>bâtonnage</i> has coated the tannins and smoothly integrated the wood. We aged this vintage 19 months in completely new French barrels (Taransaud and Darnajou). Non-filtered.
Alcohol	14.5%
Cases	628
Release Date	September 2014

"The sixth vintage of this blend--it represents our version of a "winemaker's wine." Annum is the one red wine we make each year that allows us to select from a range of prestigious vineyards to make the best blend possible that vintage." —David Ramey
