



RAMEY

Cabernet Sauvignon NAPA VALLEY

VINEYARDS

Appellation	Napa Valley - 45% St. Helena, 16% Napa Valley, 15% Oakville, 10% Mt. Veeder, 6% Diamond Mountain, 4% Rutherford, 4% Oak Knoll
Soil	The geology and soils of Napa Valley are notoriously complex and 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.

VINTAGE

Growing Season	2012 turned out to be a perfect vintage with clear sunny days and cool evenings. This produced a long, moderate growing season with extended hang time and even ripening, resulting in optimum tannin maturity and a deep range of flavors. The vintage ended with a textbook harvest starting on September 1 st and ending exactly two months later on Halloween.
Brix Harvest Dates	25° average October 15 to October 22

WINEMAKING

Varietal Composition	85% Cabernet Sauvignon, 7% Merlot, 5% Malbec and 3% Petite Verdot
Fermentation	Native-yeast and full malolactic fermentations.
Aging	The wine rested <i>sur lies</i> to incorporate the oak so that the 18 months spent in 55% new barrels (three-year air dried French, 30% and American, 25%) is barely noticeable. Due to this vintage's supple tannins, we left this wine in barrel for only 18 months. Non-filtered.
Cases Release Date	8,600 August 2014
Alcohol	14.5%

"Our eighth vintage of this appellation Cabernet is blended from a combination of hillside and valley floor vineyards. Our style combines the harmony produced by traditional Bordelaise winemaking techniques with the voluptuousness gained from California's weather, especially in this perfect vintage."

—David Ramey