



RAMEY

Annum.

NAPA VALLEY

CABERNET SAUVIGNON

VINEYARDS

Appellation	Napa Valley
Sites	Oakville 82%; Rutherford 14%; Mt. Veeder 4%.
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.

VINTAGE

Growing Season	2014 was another classic vintage, despite the third consecutive year of drought. A mild winter and spring triggered early bud break, while much-needed late spring rain alleviated water stress on the vines through summer. Summer temperatures were warm and steady, balanced by particularly cool mornings, which permitted even fruit development. Cooler weather in August further lengthened hang time, resulting in perfectly matured fruit with moderate sugar levels.
Brix Harvest Dates	25.3° average September 4 to September 23

WINEMAKING

Varietal Composition	75% Cabernet Sauvignon, 25% Cabernet Franc
Fermentation	Native-yeast and full natural malolactic fermentations
Aging	Aging the 2014 <i>sur lies</i> with monthly <i>bâtonnage</i> has coated the tannins and smoothly integrated the wood. We aged this vintage 24 months in new French oak barrels (Taransaud). Non-filtered
Cases Alcohol	606 14.5%
Release Date Price	September 2017 \$100

"The 2014 Cabernet Sauvignon Annum is shaping up to be a jewel of a wine. Rich, unctuous and powerful, as it was last year, the 2014 is endowed with layers of dark, silky fruit, striking inner sweetness and gorgeous aromatics, all qualities that are typical of the eastern portion of Oakville." – Antonio Galloni, *vinous*, March 2017
