



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 inaugural blend is 61% from Diamond Mountain, 34% from Calistoga and 5% from Napa Valley.

VINTAGE

Growing Season	The 2006 vintage started out slowly, with cool temperatures from March through June, pointing to a later than normal harvest. A ten-day heat wave in July pushed the season along, though, and these vineyards were harvested fully mature during the second half of September.
Harvest Dates	October 14 to November 1

WINEMAKING

Varietal Composition	96% Cabernet Sauvignon, 2% Petit Verdot, 1% Cabernet Franc, 1% Malbec
Fermentation	Fermented with native yeasts and bacteria
Aging	Aging the 2006 <i>sur lies</i> with monthly <i>bâtonnage</i> has coated the tannins and smoothly integrated the wood. We left this vintage 18 months in 52% new French barrels (Taransaud). Non-filtered.
Cases	872
Alcohol	15%

“The first 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
