



RAMEY

Cabernet Sauvignon

NAPA VALLEY

VINEYARDS

Appellation	Napa Valley - 90% Napa Valley, 10% Oak Knoll
Soil	The geology and soils of Napa Valley are notoriously complex and are primarily comprised of decomposed rock that has been carried downhill from the eastern Vaca and the western Mayacamas mountain ranges into the valley, where it ultimately comingles with the silt, clay and gravel deposits of the Napa River flood plain.

VINTAGE

Growing Season	2007 was a mild year overall, with early bud break and fruit set due to warmer winter and spring temperatures. The growing season was cooler than average with few heat spikes, leading to an evenly paced harvest. Due to a dry winter, berries of all varieties were smaller and more concentrated. 2007 is recognized as an outstanding vintage for the Napa Valley.
Brix Harvest Dates	25.6° average September 11 to October 11

WINEMAKING

Varietal Composition	88% Cabernet Sauvignon, 4% Malbec, 3% Merlot, 3% Petite Verdot and 2% Cabernet Franc
Fermentation	Native-yeast and full malolactic fermentations.
Aging	The wine rested <i>sur lies</i> to incorporate the oak so that the 24 months spent in 48% new barrels (a mixture of French, Hungarian and American) is barely noticeable. Non-filtered.
Cases Release Date	8,291 February 2011
Alcohol	14.5%

"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