



RAMEY

Annum

NAPA VALLEY

CABERNET SAUVIGNON

VINEYARDS

Appellation	Napa Valley
Sites	This release is from the following appellations: Oakville, 82.5%; Mt. Veeder, 14%; St. Helena, 2% and Rutherford, 1.5%.
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	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 1st and ending exactly two months later on Halloween.
Brix Harvest Dates	25.4° average October 1 to October 19

WINEMAKING

Varietal Composition	76% Cabernet Sauvignon, 24% Cabernet Franc
Fermentation	Native-yeast and full natural malolactic fermentations.
Aging	Aging the 2012 <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 completely new French barrels (Faransaud and Demptos). Non-filtered.
Cases Release Date	675 September 2015
Alcohol	14.5%

"The seventh 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