



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 year's blend is 30% from Oakville, 22% from Rutherford, 20% from Diamond Mountain, 15% from Yountville, 9% from St. Helena, and 4% from Mt. Veeder.

VINTAGE

Growing Season	The 2010 vintage was cool, though not cold like 2011. An early season frost damaged the young shoots, resulting in our smallest production ever.
Harvest Date(s)	October 9 to November 4
Brix at Harvest	24.9° average

WINEMAKING

Varietal Compositon	100% Cabernet Sauvignon
Fermentation	Fermented with native yeasts and bacteria
Aging	Aging the 2010 <i>sur lies</i> with monthly bâtonnage has coated the tannins and smoothly integrated the wood. We left this vintage 26 months in completely new French barrels (Taransaud and Darnajou). Non-filtered.
Cases	200
Alcohol	14.5%

"The fifth 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