



RAMEY

Cabernet Franc

OAKVILLE - NAPA VALLEY

VINEYARDS

Appellation	Oakville - Napa Valley
Sites	100% Lischewski Vineyard
Soil	The Oakville district lies in the center of the Napa Valley. It extends 600 feet up the Vaca Mountains to the east and 600 up the Mayacamas Mountains to the west. This site, on the way up to Dalle Valle Vineyards and above our Pedregal Vineyard, is composed of massive amounts of volcanic basalt rock in redish clay soil.

VINTAGE

Growing Season	2012 summed up 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 1 st and ending exactly two months later on Halloween.
Brix Harvest Date	26° October 1 st

WINEMAKING

Varietal Compositon	100% Cabernet Franc
Fermentation	Native yeast and malolactic fermentations.
Aging	The wine rested <i>sur lies</i> to incorporate the oak so that the 20 months spent in 100% new French barrels is barely noticeable. The Cab Franc was bottled in June, 2014 without filtration.
Cases Release Date	28.5 August 2014
Alcohol	14.5%

“From one of our favorite parcels, this Cabernet Franc goes entirely into our Annum blend, but this vintage we bottled a small portion separately to share with you.”

—David Ramey