



RAMEY

Cabernet Sauvignon

ANNUM.

NAPA VALLEY

VINEYARDS

Appellation	Napa Valley
Sites	Oakville 86% and St Helena 14%
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	2016 began with another very early bloom, leading to a very early harvest; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
Brix Harvest Dates	24.9° average September 8 to 21

WINEMAKING

Varietal Composition	86% Cabernet Sauvignon, 9% Petit Verdot, and 5% Cabernet Franc
Fermentation	Native-yeast and full natural malolactic fermentations
Aging	Aging <i>sur lies</i> with bi-monthly <i>bâtonnage</i> coats the tannins and integrates the wood. The 2016 vintage matured 24 months in new French oak barrels (Taransaud & Demptos). Non-filtered
Cases Alcohol	430 14.5%
Release Date Price	September 2020 \$100

“2016 Annum Cabernet Sauvignon is our proprietary winemaker’s blend allowing us to choose the best lots from top vineyard sources. The result is a powerful wine with rich texture, silky noble tannins and deep varietal concentration, nicely framed by sweet and savory French oak tones.” – David Ramey
