



RAMEY

Cabernet Sauvignon

ANNUM.

NAPA VALLEY

VINEYARDS

Appellation	Napa Valley
Sites	Oak Knoll 56%, Oakville 30%, Mount Veeder 10%, and 4% Sonoma County
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	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day sent growers scrambling to pick the first wave of Chardonnay and Pinot Noir. After the heat wave, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Yields were average to light.
Brix Harvest Dates	24.9° average September 29 to October 6

WINEMAKING

Varietal Composition	80% Cabernet Sauvignon, 10% Merlot, and 10% 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 2017 vintage matured 24 months in new French oak barrels (Taransaud & Demptos). Non-filtered
Cases Alcohol	422 14.5%

“2017 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