



RAMEY

Cabernet Sauvignon

NAPA VALLEY

VINEYARDS

Appellation	Napa Valley 42% St. Helena, 22% Napa Valley, 12% Oak Knoll, 10% Oakville, 10% Mt. Veeder, and 4% Sonoma County
Soil	The geology and soils of Napa Valley are complex and 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.
Harvest Dates Brix	September 6 - October 6 25.0° average

WINEMAKING

Varietal Composition	80% Cabernet Sauvignon, 10% Merlot, 7% Petit Verdot, and 3% Cab Franc
Fermentation	Native-yeast and malolactic fermentations
Aging	Aging sur lies with bi-monthly bâtonnage coats the tannins and integrates the wood. The 2017 vintage matured 30 months in 60% new French oak barrels (Taransaud & Demptos). Non-filtered
Cases Alcohol	3,242 14.5%

Our thirteenth vintage of this appellation Cabernet is blended from a combination of hillside and valley floor vineyards. Our style combines the harmony produced by traditional Bordelaise winemaking techniques with the voluptuousness gained from California's weather. – David Ramey
