



RAMEY

Cabernet Sauvignon

ANNUM.

NAPA VALLEY

VINEYARDS

Appellation	Napa Valley
Sites	Oakville 60% and Oak Knoll 40%
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	The winter of 2019 was relatively mild, but record rains flooded many dormant vineyards on lower ground through March. Temperatures fluctuated April through June before evening out for a moderately warm growing season. Heat in early September gave everything a little push before a significant cooling trend slowed the pace of harvest, with extended hang time for Cabernet Sauvignon in particular. Yields were generally average.
Harvest Dates Brix	October 7 to 16 25.0° average

WINEMAKING

Varietal Composition	88% Cabernet Sauvignon and 12% Petit Verdot
Fermentation	Native-yeast and full natural malolactic fermentations
Aging	The 2019 Annum rested on its lees for 24 months in new French oak barrels (Taransaud) with bi-monthly bâtonnage to coat the tannins and smoothly integrate the wood. The wine was then lightly fined with egg whites and bottled without filtration in February 2022.
Retail	\$125

“2019 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.” – David Ramey
