



# RAMEY

*Cabernet Sauvignon*  
ANNUM.  
NAPA VALLEY

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## VINEYARDS

<b>Appellation</b>	Napa Valley
<b>Sites</b>	Oakville 86% and St Helena 14%
<b>Soil</b>	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

<b>Growing Season</b>	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.
<b>Brix   Harvest Dates</b>	24.9° average   September 8 to 21

## WINEMAKING

<b>Varietal Composition</b>	86% Cabernet Sauvignon, 9% Petit Verdot, and 5% Cabernet Franc
<b>Fermentation</b>	Native-yeast and full natural malolactic fermentations
<b>Aging</b>	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
<b>Cases   Alcohol</b>	430   14.5%

*“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*