



RAMEY

Cabernet Sauvignon
ANNUM.
NAPA VALLEY

VINEYARDS

Appellation	Napa Valley
Sites	Oakville 72% and Oak Knoll 28%
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 2018 season was exemplary. Spring was drier than in 2017, and after two years of poor set, consistently mild weather led to good berry set. Higher cluster counts than the low yielding years of 2015-2017, coupled with cooler late summer temperatures, brought longer hang times with harvest dates up to two weeks later than the previous vintage.
Harvest Dates Brix	September 17 to October 18 25.5° average

WINEMAKING

Varietal Composition	90% Cabernet Sauvignon, 8% Cabernet Franc, and 2% Petit Verdot
Fermentation	Native-yeast and full natural malolactic fermentations
Aging	The 2018 Annum rested on its lees for 24 months in new French oak barrels 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 2021.

“2018 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
